美味しんぼ

11

雁屋 哲　花咲アキラ

■スピリッツコミックス好評発売中！■

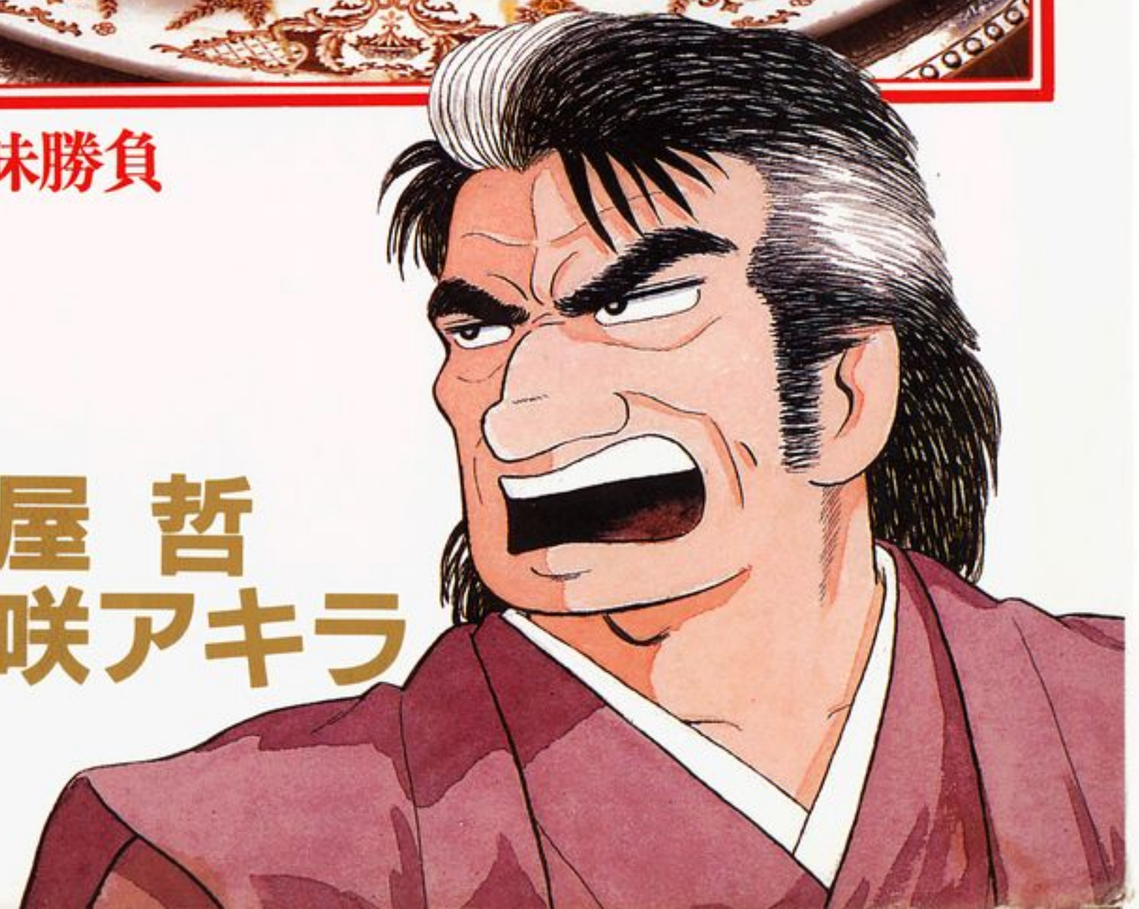
なぜか笑介（聖日出夫）……1～19集
F〈エフ〉（六田登）……1～13集
妻をめとらば（柳沢きみお）……1～10集
YAWARA！（浦沢直樹）……1～9集
冒険してもいい頃（みやすのんき）…1～9集
マドンナ（くじらいいくこ）……1～8集
神の左手悪魔の右手（楳図かずお）…1～6集
男樹（本宮ひろ志）……1～6集
夢みるトマト（石坂啓）……1～5集
ツルモク独身寮（窪之内英策）……1～3集
出直しといで！（一色まこと）……1～3集
赤い鳩〈アビル〉（小池一夫・池上遼一）…1～2集
ジパング少年（いわしげ孝）……1～2集

装丁／海野一雄
カバー・フォト／菊地和男

美味しんぼ

11 香港味勝負

作・雁屋 哲
画・花咲アキラ



BIG COMICS

美味しんぼ

11

香港味勝負

作・雁屋 哲　画・花咲アキラ◆

小学館
BC 1401

BIG COMICS

美味(おい)しんぼ

11

香港味勝負

作・雁屋 哲　画・花咲アキラ

◆小学館
BC 1401

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雁屋 哲 著作集
花咲アキラ 著作集

■ ビッグコミックス

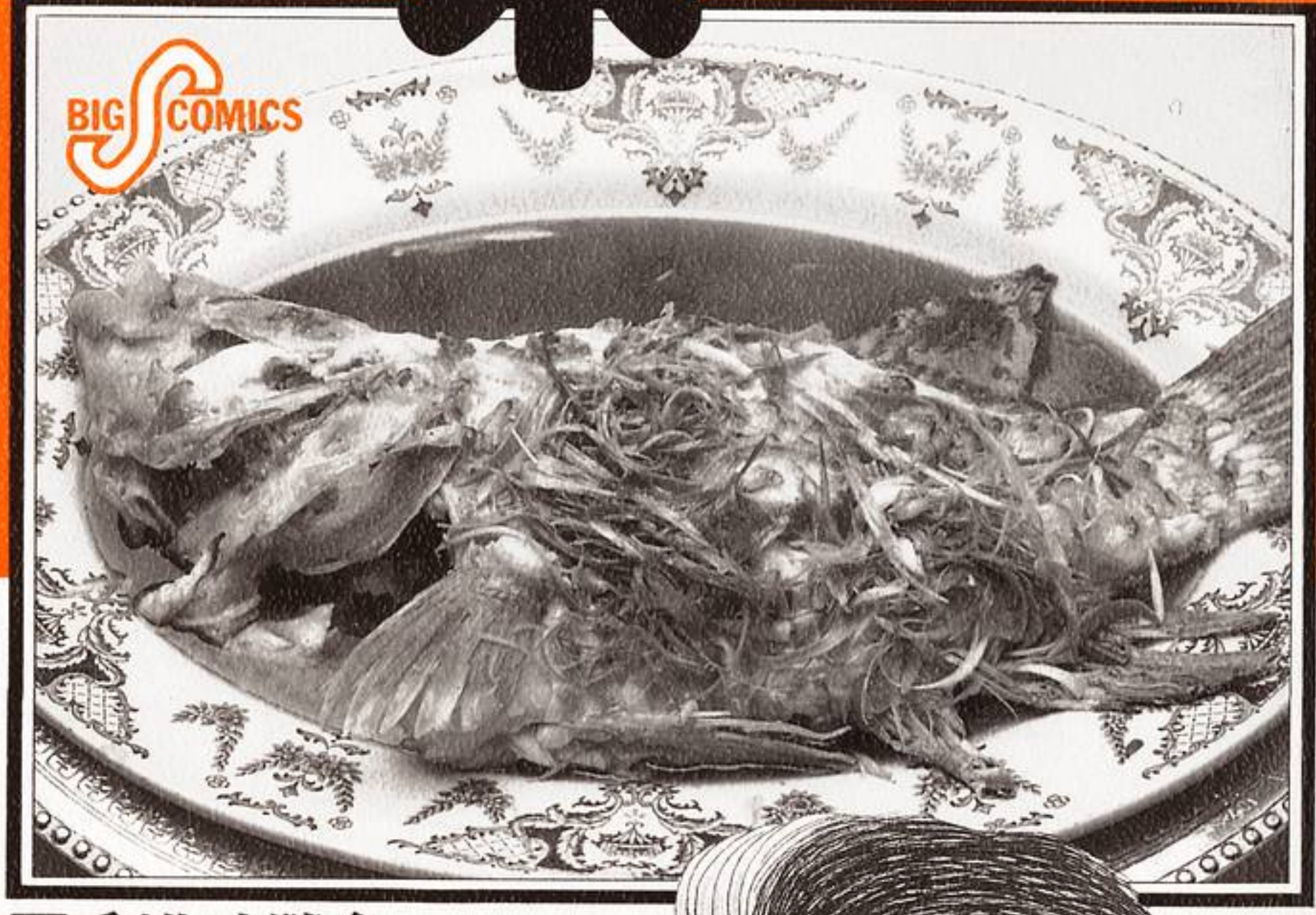
美味(おい)しんぼ……Ⅰ～19集発売中

■スピリッツコミックス好評発売中／■

めぞん一刻（高橋留美子）……全15巻
ぼっけもん（岩重孝）……全14巻
二匹のブル（瀬叩龍・岩重孝）……全10巻
傷追い人（小池一夫・池上遼一）……全11巻
Cryingフリーマン(小池一夫・池上遼一)……全９巻
わたしは真悟（楳図かずお）……全10巻
軽井沢シンドローム(たがみよしひさ)……全９巻
瑠璃色ゼネレーション(柳沢きみお)…全７巻
キスより簡単（石坂啓）……全６巻
アレルギー戦士（石坂啓）……全１巻
極めてかもしだ(山本直樹)……全６巻
はっぱ64（山本直樹）……全３巻
スローニン（吉田聡）……全４巻
ブルー・ジーン(くじらいいくこ）……全３巻
僚平㊐事情（六田登）……全２巻
1½いっかにぶんのいち（むつ利之)…全２巻
表萬家裏萬家（澤井健）……全２巻
あどりぶシネ倶楽部(細野不二彦)……全１巻
うにばーしてぃBOYS（細野不二彦)…全１巻
座・スターダスト（国友やすゆき）…全１巻

美味(おい)しんぼ

BIG COMICS



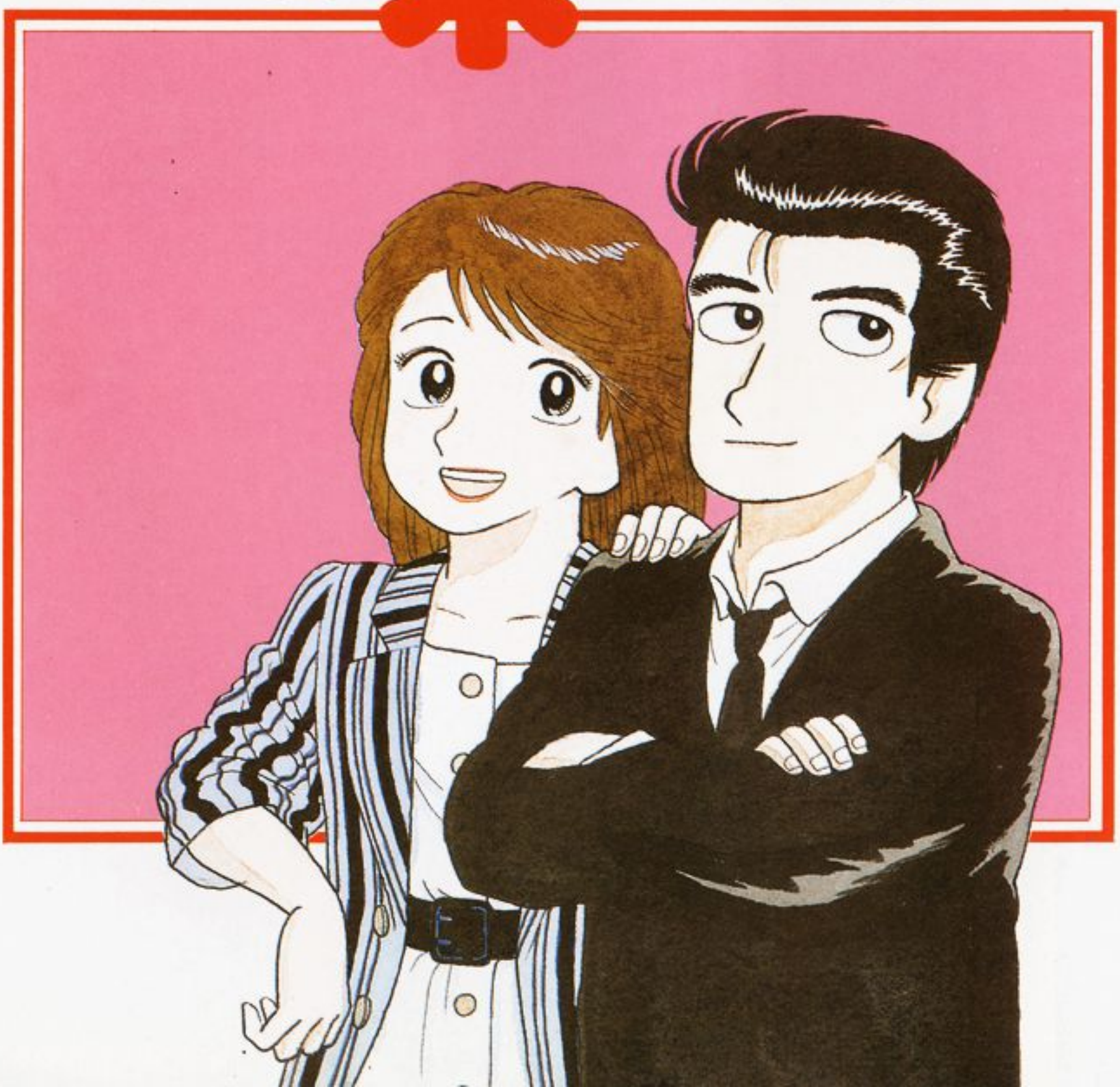
11香港味勝負

作・雁屋 哲
画・花咲アキラ

11 香港味勝負

魚の清蒸（チンジャオ）
調理・香港「福臨門酒家」（九龍）

美味（おい）しんぼ



美味(おい)しんぼ

11 香港味勝負

第1話　真夏の氷……3
第2話　魚の醍醐味(前編)…23
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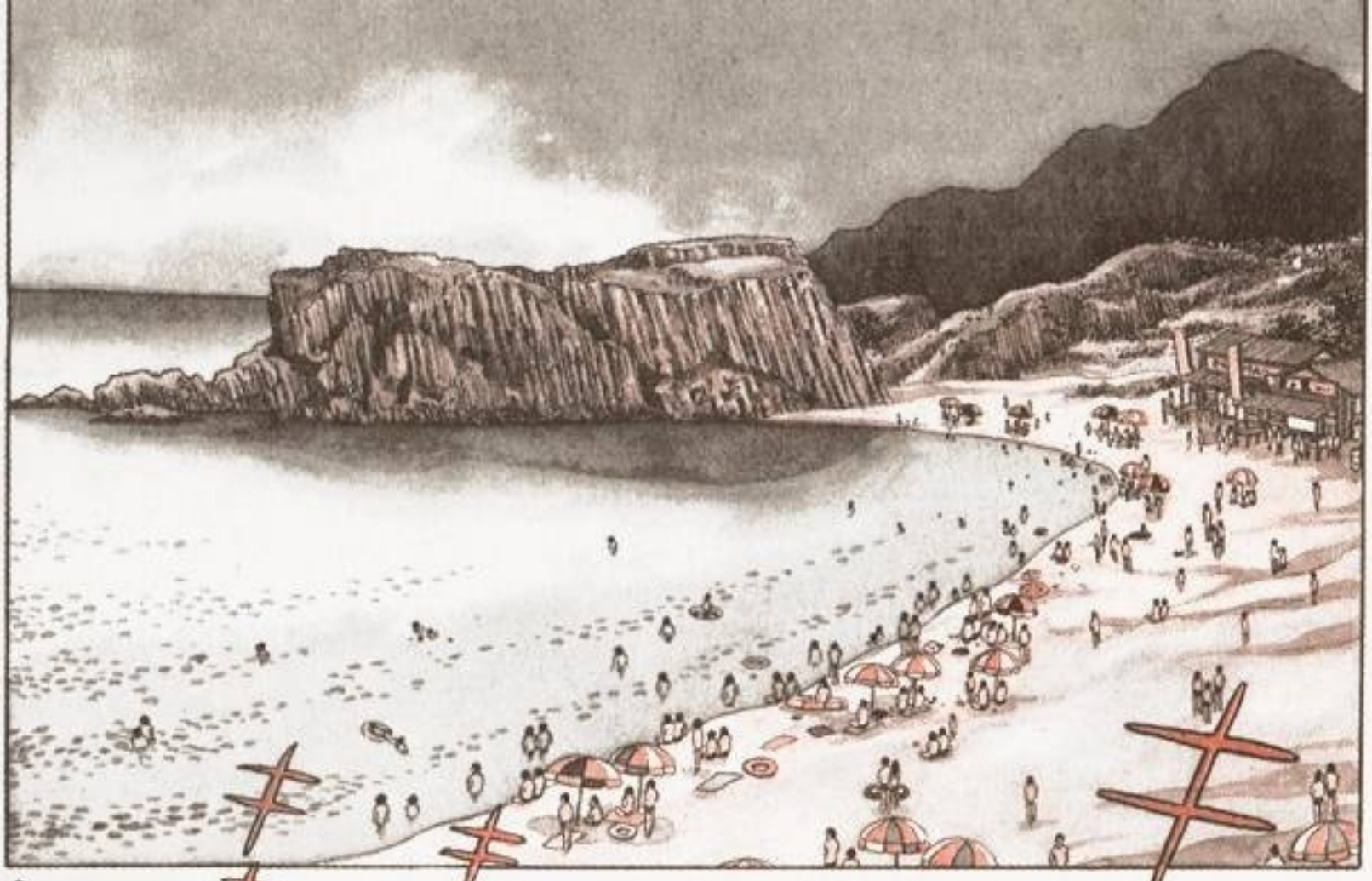
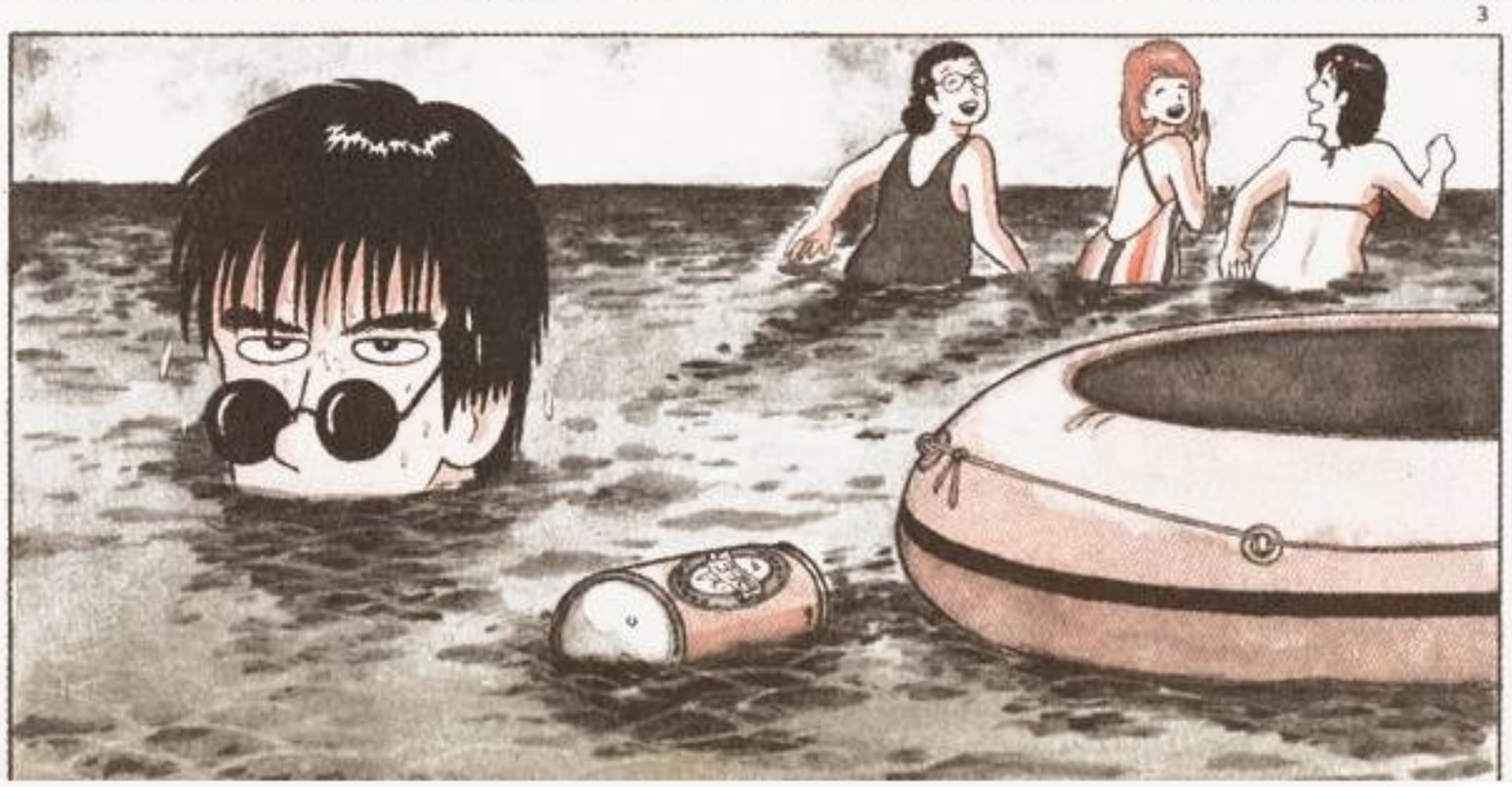
第1話 真夏の氷

2



DELICIOUSNESS UNLEASHED!



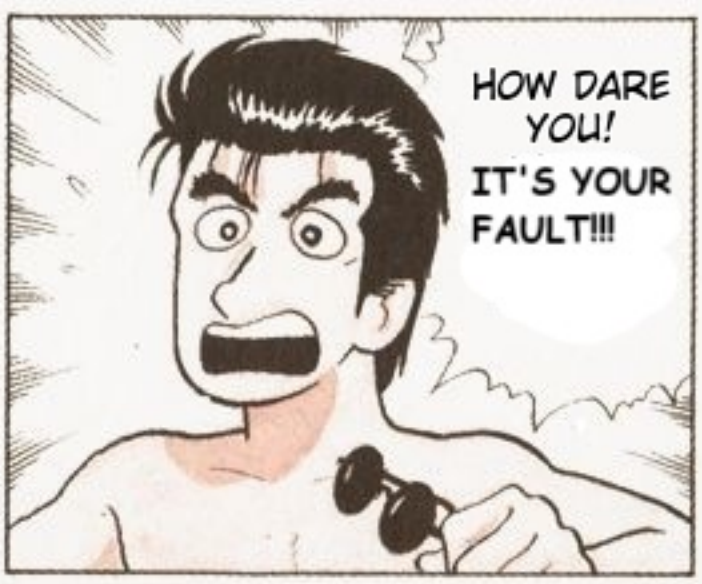
海の家 白浜
TAKO
氷

WHAT A RUCKUS! WHAT'S ALL THIS NOISE ABOUT?
YAMAOKA-SAN IS THE ONE TO BLAME!

HEY, WAIT! YOU OWE ME FOR THAT CAN OF BEER!!
氷

4

NOW, NOW, I DON'T KNOW WHAT'S GOING ON, BUT HOW ABOUT SOME SHAVED ICE?


HOW DARE YOU!
IT'S YOUR FAULT!!!

DELICIOUSNESS IS EVERYTHING!

YOU KIDS SEEM BLISSFULLY UNAWARE THAT ICE HAS ITS OWN FLAVORS, BOTH GOOD AND BAD.

WOW, WHAT A CLASSY PHRASE THAT JUST ROLLED OFF THE TONGUE!

THE TASTE OF ICE!!

BUT YOU KNOW, THE TASTE OF ICE VARIES SIGNIFICANTLY DEPENDING ON WHERE IT'S MADE!

SURE, I CAN TELL THE DIFFERENCE BETWEEN ICE MADE FROM TAP WATER IN A FRIDGE AND ICE BOUGHT FROM A SHOP, BUT STILL...

BACK IN MY SCHOOL DAYS, I ONCE BET WITH FRIENDS AND DOWNED TWENTY CUPS IN ONE GO!

OH ABSOLUTELY! WHEN IT COMES TO SHAVED ICE, I COULD DEVOUR ENDLESS BOWLS!

THAT'S AMAZING!

TWENTY CUPS AT ONCE!?

OH, REALLY...

YOU REALLY LOVE YOUR SHAVED ICE, DON'T YOU?

I CAN STILL EASILY HANDLE TEN OR EVEN TWENTY BOWLS OF SHAVED ICE!!

I'M STILL NOT THAT OLD- NOT YET!!

YOU'RE ALREADY AT THAT AGE, YOU KNOW.

BUT HONESTLY, I CAN'T EVEN DREAM OF TWENTY BOWLS NOW, RIGHT?

HEY!!! I'M NOT SOME IDIOT, I'LL HAVE YOU KNOW!!!

HEY, YOU TWO, CUT OUT THE DANGEROUS TAUNTS. YOU KNOW HE'LL JUMP RIGHT IN WITHOUT THINKING...

JUST LEAVE ME ALONE! IF I COULD DOWN TWENTY BOWLS BACK IN THE DAY AND NOW CAN'T EVEN MANAGE TEN, THAT'S TRULY A SIGN OF AGE!

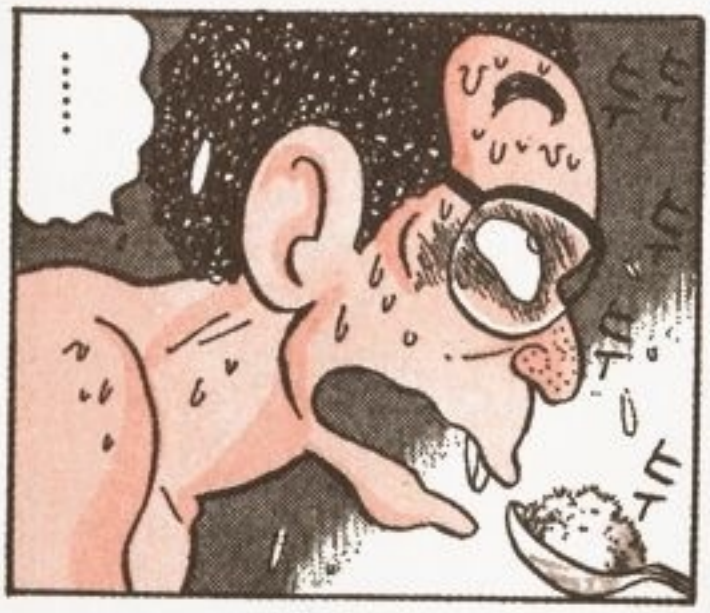
NOW... TOMII-KUN, LET'S NOT GET CARRIED AWAY!!

HEY, SISTER, BRING ME TEN BOWLS OF SHAVED ICE!!

AFTER BEING TOLD THIS MUCH, BRING IT ON!!

MUAHAHA, THIS IS GOING TO BE QUITE THE SHOW...

HEY THERE, SIS!! I REALLY DID EAT TEN BOWLS OF SHAVED ICE!!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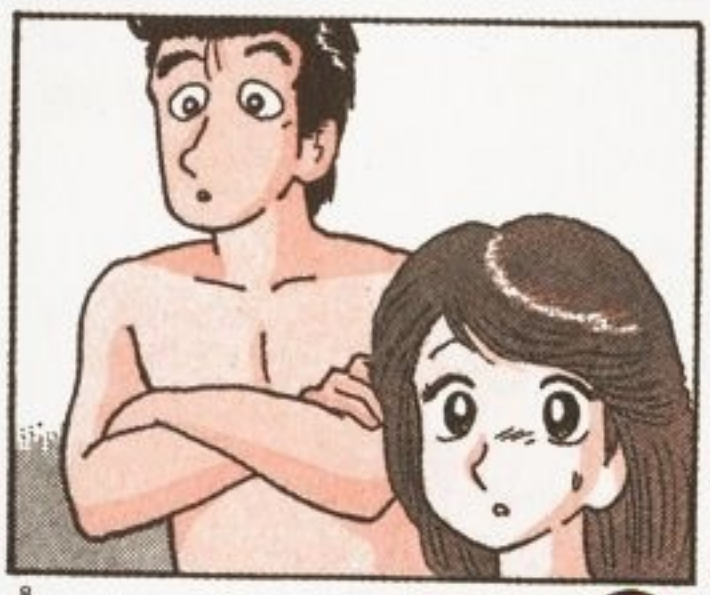
YOU'RE NOT OLD AT ALL!
TOMII-KUN, COME ON, JUST STOP ALREADY!
I'M NOT JOKING... I'M GOING TO EAT TEN BOWLS...

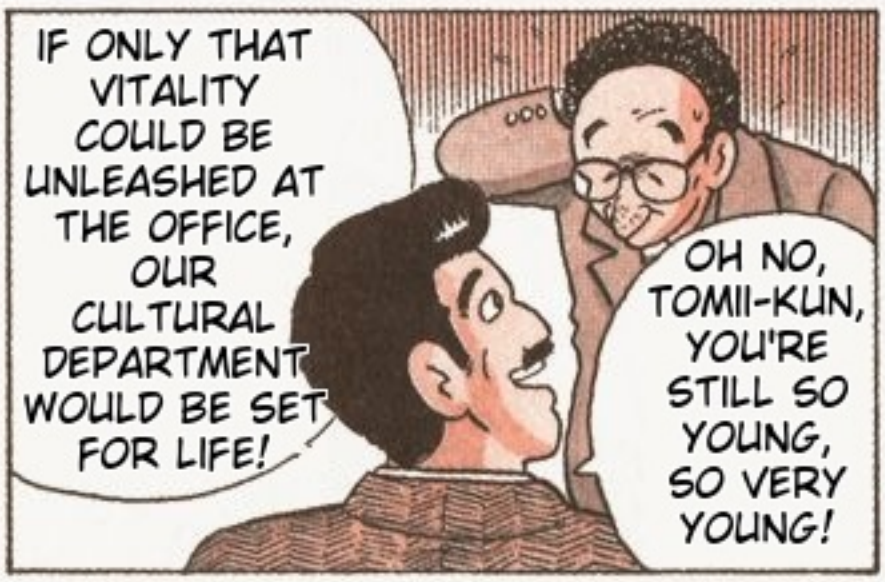


TOMII-KUN, PULL YOURSELF TOGETHER!!
パクッ!!
EEK!
QUICK, CALL AN AMBULANCE!!

DELICIOUS!

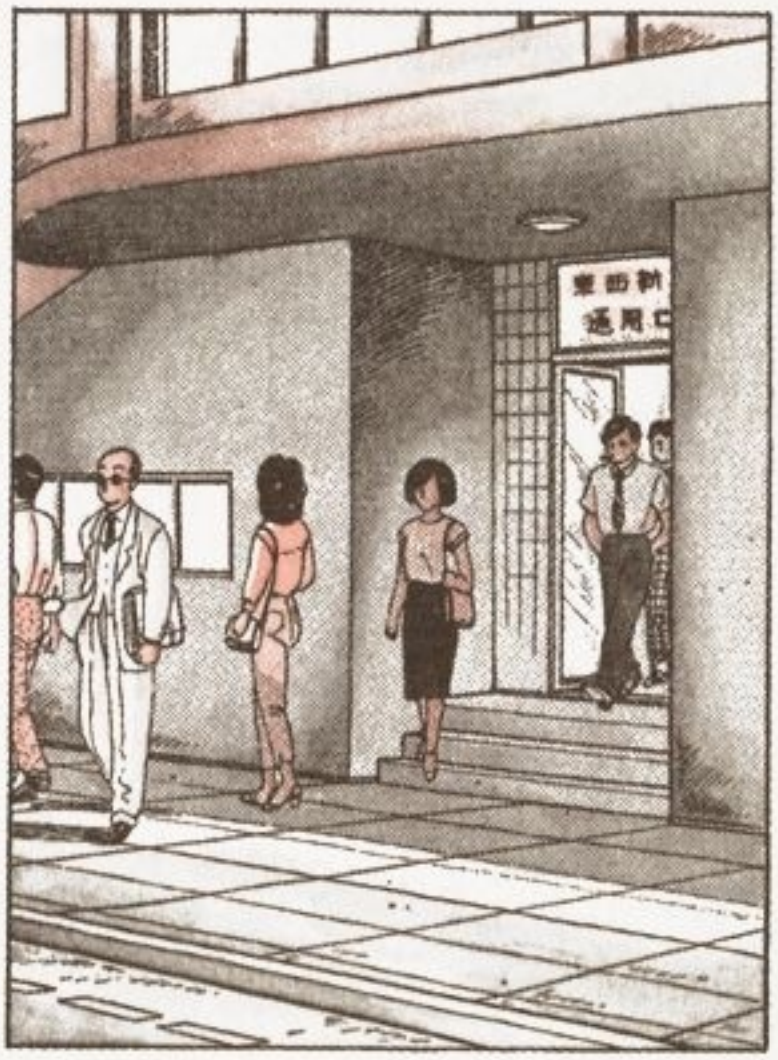
東西新聞社
AFTER THAT INCIDENT, VICE PRESIDENT TOMII TOOK THREE DAYS OFF TO RECOVER FROM A STOMACH UPSET. TODAY, HE FINALLY RETURNED TO THE OFFICE, FULL OF ENERGY!

9


IF ONLY THAT VITALITY COULD BE UNLEASHED AT THE OFFICE, OUR CULTURAL DEPARTMENT WOULD BE SET FOR LIFE!
OH NO, TOMII-KUN, YOU'RE STILL SO YOUNG, SO VERY YOUNG!

WELL, WELL, I'VE DONE SOMETHING QUITE CHILDISH AND CAUSED EVERYONE TROUBLE...

DEPUTY DIRECTOR



HOW ABOUT A DRINK TO LIFT THE SPIRITS?
ｸｲ
COME ON, CHEER UP!

HOW ABOUT WE CELEBRATE WITH TEN BIG MUGS OF DRAFT BEER THIS TIME?
WHAT ARE YOU TALKING ABOUT? THAT'S NOT HOW A DEPUTY DIRECTOR SHOULD BEHAVE!
HUH? BUT I TOOK THREE WHOLE DAYS OFF FROM WORK ACTING LIKE A FOOL. GUESS I'LL BE ON A STRICT PROBATION FOR A WHILE.

HE'S PAYING.
ALRIGHT, LET'S GO ALL OUT!!

YOU'VE REALLY LOST IT THIS TIME!
YOU CLEARLY DON'T RESPECT YOUR SUPERIORS AT ALL, DO YOU?

BRING ON THE BOMBS, THE TANKS -I'M READY FOR ANYTHING!!

HA HA HA! SHAVED ICE IS GREAT, BUT NOTHING BEATS A COLD BEER!!

I KNOW THE PERFECT SPOT. SHALL WE CHECK IT OUT?

SOMEWHERE TRANQUIL, HUH?

ABSOLUTELY! THIS TIME, I WANT SOMEWHERE PEACEFUL.

I'M STILL THIRSTY; LET'S HIT UP ANOTHER PLACE!!

海神

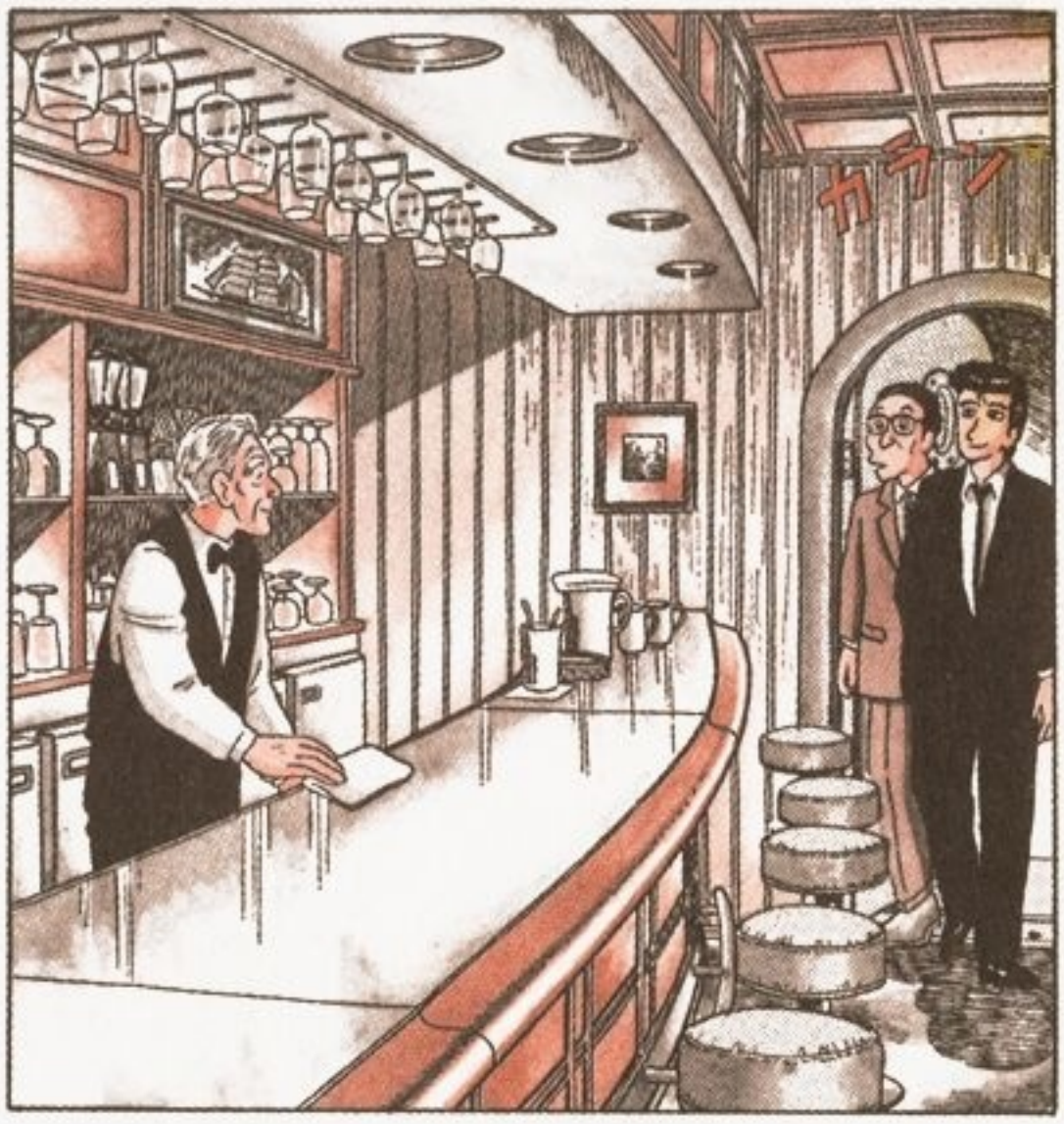
WHEREVER I GO, A STORM IS SURE TO FOLLOW!!

ALRIGHT, LET'S GO! TO THE ENDS OF THE EARTH, WE SHALL VENTURE!!

11

I'M A LITTLE SCARED...

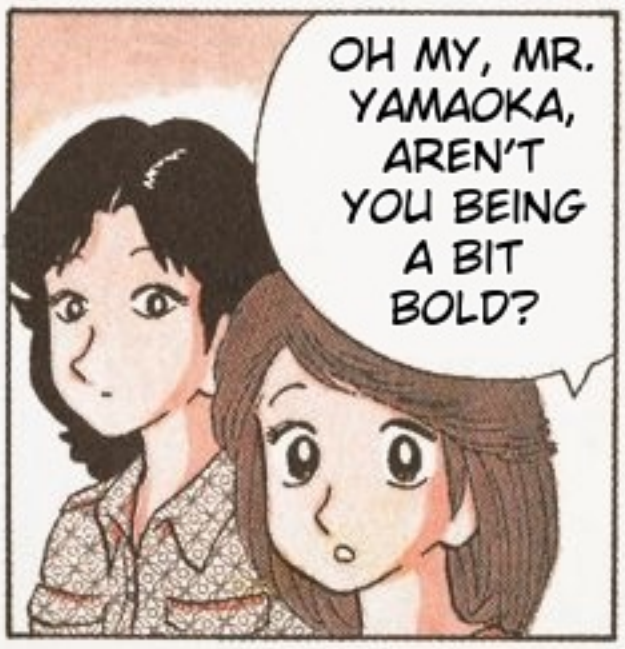
OH, MR. YAMAOKA, WHAT A PLEASANT SURPRISE!


カウンター

WELL, THIS ISN'T REALLY THE VIBE FOR A RUCKUS, IS IT?
VERY SUAVE, I MUST SAY.

HEY THERE, IT'S BEEN A WHILE!

12


OH MY, MR. YAMAOKA, AREN'T YOU BEING A BIT BOLD?

SHALL WE MAKE IT A WHISKEY AND WATER?
NOT AT ALL, FEEL FREE TO MAKE AS MUCH NOISE AS YOU WANT, IT'S TOTALLY FINE!
GOT IT.

DELICIOUSNESS UNLEASHED!

ABSOLUTELY! JUST A DIFFERENCE IN WATER AND ICE CAN MAKE A WORLD OF DIFFERENCE IN TASTE. PLUS, HOW THE GLASSES ARE CLEANED TO LEAVE NO LINGERING SCENTS!

HUH? THERE'S ACTUALLY A DIFFERENCE IN TASTE BETWEEN GOOD AND BAD WATER WHISKEY?

OH, IF IT'S OTSUKI'S WATER WHISKEY, IT'S BOUND TO BE DELICIOUS!

LEAVING THE SAKE BOTTLES OUT CAN CAUSE TEMPERATURE FLUCTUATIONS, WHICH ALTERS THEIR FLAVOR AND AROMA, SO I KEEP THEM IN A TEMPERATURE-CONTROLLED STORAGE.

BUT THIS PLACE IS SO UNUSUAL. USUALLY, WHEN YOU THINK OF A BAR, YOU PICTURE ROWS OF WHISKEY AND BRANDY LINED UP...

HMM...

WOW! I NEVER THOUGHT ABOUT IT THAT DEEPLY!

SURE.

BUT THE REASON OTSUKI'S WATER WHISKEY TASTES SO GOOD IS BECAUSE OF THE QUALITY OF THE WATER. PROOF IS IN THE PUDDING, SO LET'S HAVE HIM WHIP UP A TASTY ONE!

BUT IT'S SUCH A CHARMING PLACE!

ARE YOU REALLY CLOSING THIS PLACE?!

WHAT?! A 30-YEAR-OLD BALLANTINE'S!? COME ON, THAT'S WAY OUT OF OUR BUDGET!

DON'T WORRY, WE'RE CLOSING THE STORE THIS MONTH, SO IT'S A CLOSING CELEBRATION SERVICE.

THAT'S BECAUSE... WE CAN NO LONGER GET GOOD QUALITY WATER.

RECENTLY, TESTS REVEALED THAT ORGANIC SOLVENTS USED TO CLEAN MACHINERY AT AN ELECTRONICS FACTORY WERE FOUND IN THE WELL WATER AT MY HOUSE. IT SEEMS THE FACTORY WASTEWATER HAS INFILTRATED THE GROUNDWATER.

THE WELL WATER AT MY HOME IN KOISHIKAWA WAS SIMPLY EXQUISITE, AND I USED TO DRIVE TO FETCH JUST ENOUGH FOR DAILY USE, BUT NOW...

AS FAR AS I KNOW, THERE'S ONLY ONE PLACE IN TOKYO WITH WELL WATER THAT'S PERMITTED FOR DRINKING USE.

IT'S NOT JUST FACTORY WASTEWATER; HOUSEHOLD WASTE IS LEAKING INTO THE GROUNDWATER TOO...

WELL... THE FACTORY WASTEWATER IS SEEPING INTO THE GROUNDWATER...!

DELICIOUSNESS UNLEASHED!

THE TAP WATER TASTES SO AWFUL THAT IT'S PRACTICALLY UNDRINKABLE, AND IF I CAN'T RELY ON THE WELL WATER AT HOME, I'M LEFT WITH NO CHOICE BUT TO SPLURGE ON BOTTLED MINERAL WATER!

NO, IN REALITY, I'VE ALREADY BOUGHT IT!

IN JAPAN, WE'LL HAVE TO START BUYING DRINKING WATER AT THE SUPERMARKET JUST LIKE EVERYONE ELSE ABROAD...

IS THE ENVIRONMENTAL POLLUTION REALLY THAT BAD?!

REMOVING IMPURITIES, OR MAYBE EVEN DISINFECTING...

WHAT DOES IT MEAN TO PURIFY WATER?

WHEN YOU GLANCE AT THE LABEL, IT SAYS THIS.

HOWEVER, THERE ARE SOME TRULY TERRIBLE BOTTLED MINERAL WATERS OUT THERE...

IF WE CAN'T DRINK IT WITHOUT REMOVING IMPURITIES, ISN'T IT JUST LIKE TAP WATER?!

WHAT? DOESN'T MINERAL WATER MEAN WATER STRAIGHT FROM NATURE?

THEY SAID IT WAS CRAFTED BY PURIFYING WATER AND INFUSING IT WITH MINERALS...

PLEASE, GO AHEAD AND TAKE A SIP!

SO? HOW DOES IT TASTE?

FIRST OF ALL, IT DOESN'T EVEN SAY WHICH REGION THIS WATER COMES FROM!

IT'S A TOTAL SCAM TO CALL IT MINERAL WATER JUST BECAUSE THEY ADDED SOME MINERALS TO WATER THAT CAN'T BE DRUNK UNLESS IT'S REFINED!

MABUROSHI MOUNTAIN IS FAMOUS IN KANSAI FOR ITS EXCELLENT WATER, BUT IT HAS A PAPER BAG SMELL AND TASTE, WHICH COMPLETELY DEFEATS THE PURPOSE OF MINERAL WATER.

THERE'S THIS TOO.

MOREOVER, HEAT STERILIZATION IS MANDATORY. EVERYONE KNOWS THAT LUKEWARM WATER TASTES AWFUL.

まぼろし山の水

NATURAL WATER

HMM... IT'S BLAND AND LIFELESS.

IT HAS AN ARTIFICIAL TASTE.

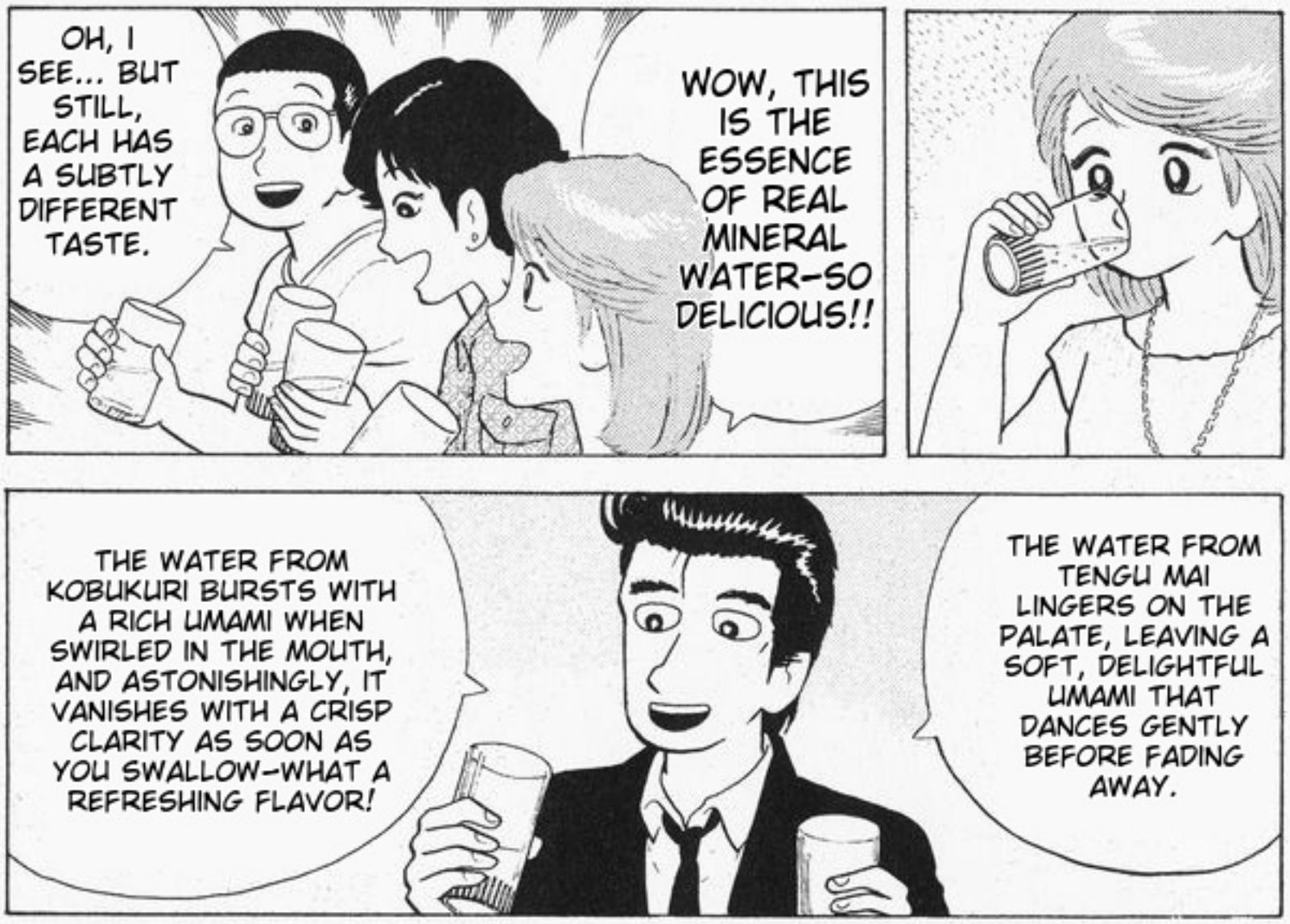
I ONCE TASTED DISTILLED WATER DURING A HIGH SCHOOL SCIENCE EXPERIMENT, AND IT REMINDS ME OF THAT FLAVOR.

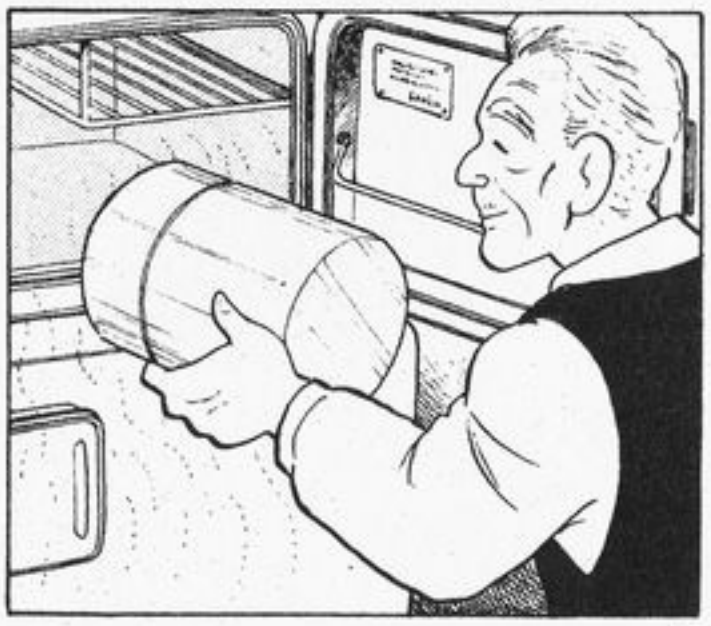
SO, WHAT ABOUT TODAY'S WATER FOR THE COCKTAILS...?

BOTH ARE PREMIUM SAKE THAT WON GOLD AWARDS AT THIS YEAR'S NEW SAKE TASTING EVENT. EXCEPTIONAL SAKE COMES FROM EXCEPTIONAL WATER, AFTER ALL—BOTH ARE FANTASTIC!

THIS, HOWEVER, IS WATER I GOT FROM MY FAVORITE SAKE BREWERY. FROM TENGU MAI IN ISHIKAWA AND KOBAN IN TANBA.

DELICIOUSNESS IS EVERYTHING!





WOW, INCREDIBLE!! SO THIS IS A PERFECT CRYSTAL OF ICE, COMPLETELY FREE OF IMPURITIES!!

THEY SAY THIS ENTIRE THING IS JUST ONE SINGLE CRYSTAL.

100,000 YEARS?!

NO, I SAVED THIS FOR A DAY JUST LIKE TODAY.

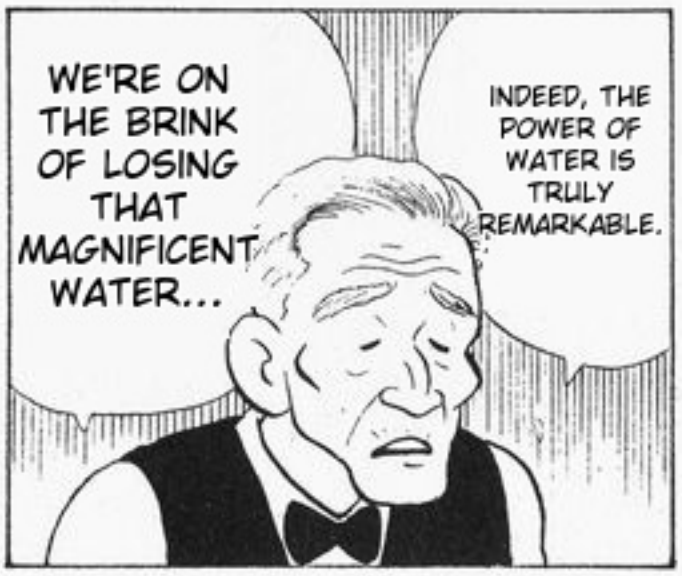
ガシッ ガシッ

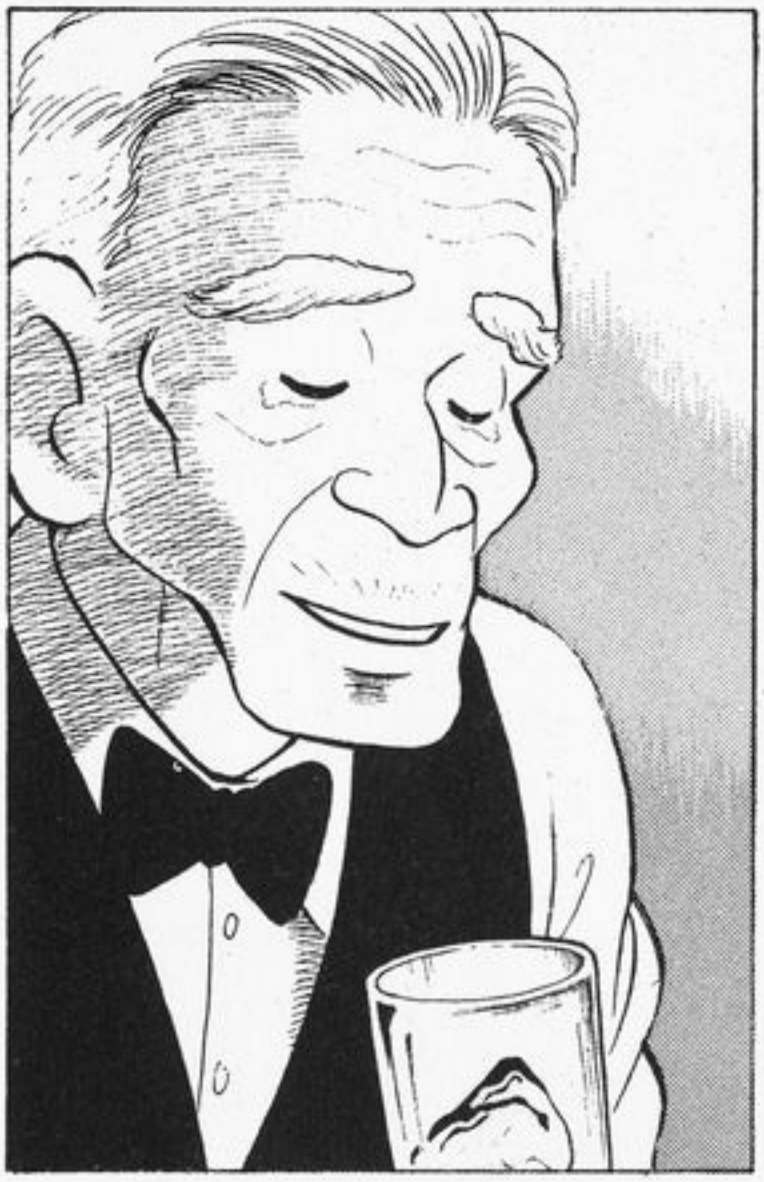
WHAT A WASTE, SUCH PRECIOUS ICE...

EVEN THOUGH IT'S THE SAME WHISKEY, IT TASTES LIKE A WHOLE NEW EXPERIENCE.

AH... THE SOUND OF A HUNDRED THOUSAND YEARS MELTING AWAY... IT'S SO MYSTICAL.

DELICIOUSNESS IS EVERYTHING!

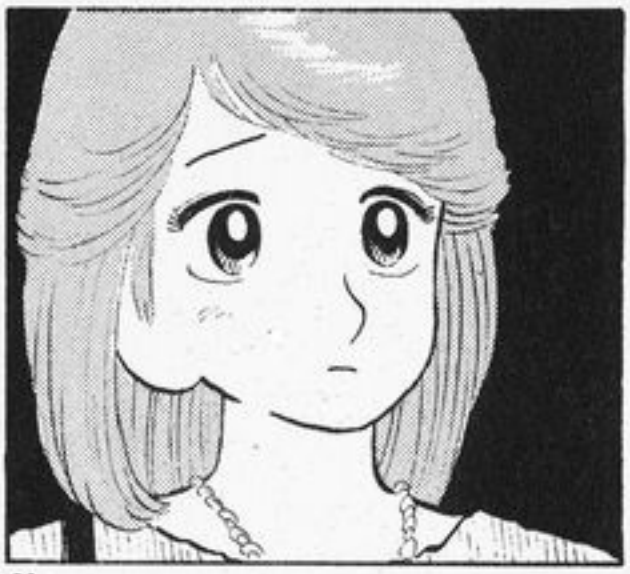




OCEAN
神

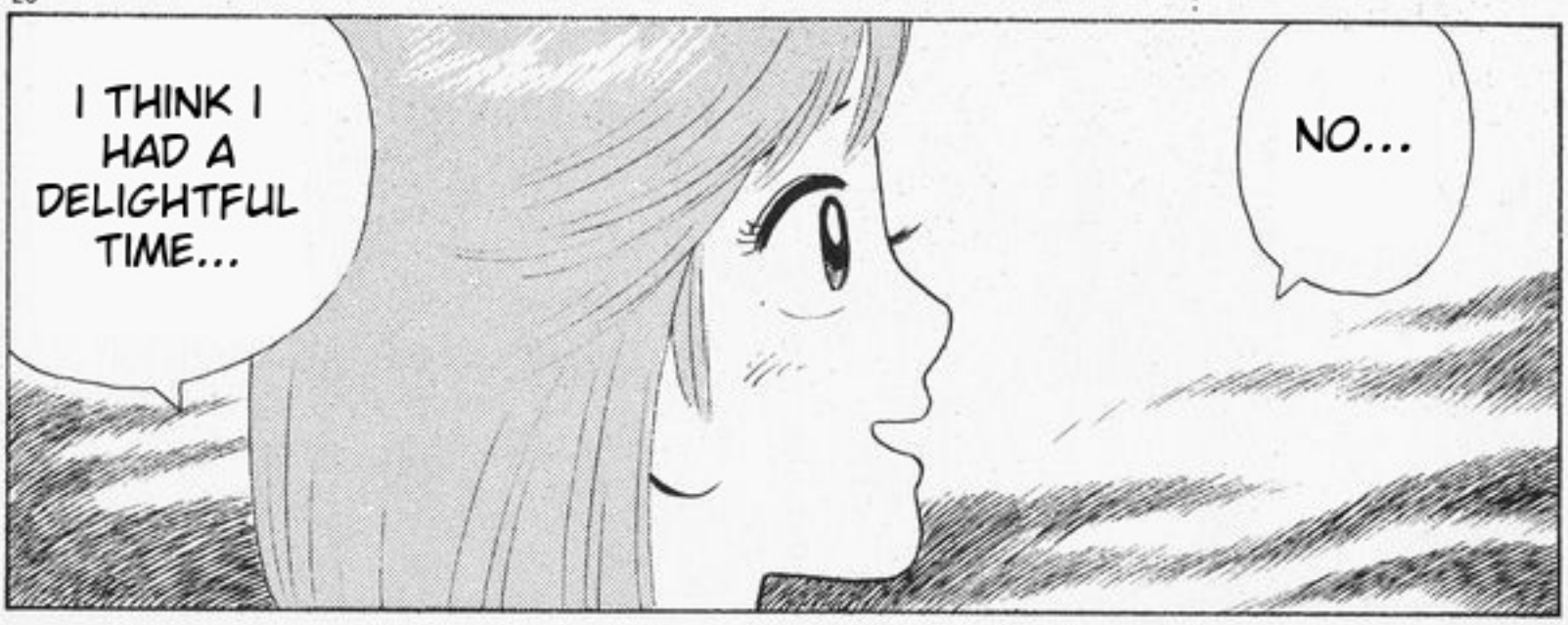
SEA
GOD

AND NOW, WE'VE LOST ANOTHER PRECIOUS TREASURE...



I ENJOYED A DELICIOUS WATER COCKTAIL, YET I'M LEFT WONDERING IF IT WAS JOY OR SORROW I TRULY FELT...

20


I THINK I HAD A DELIGHTFUL TIME...
NO...

第2話　魚の醍醐味

〈前編〉

I'M REALLY LOOKING FORWARD TO IT, AS IT'S BEEN A WHILE SINCE I HAD FUGU...

TODAY, MR. KYOGOKU HAS DECIDED TO TREAT US TO SOME FUGU.

AH, INDEED, THE TASTE OF FUGU IS NOTHING SHORT OF EXQUISITE!

THEY SAY THAT ANY FISH IS ONLY DELICIOUS WHEN IT'S RICH WITH FAT.

ISN'T IT CURIOUS THAT THERE'S ABSOLUTELY NO FAT AT ALL?

THE FLAVOR IS RICH, YET IT SPREADS GENTLY, WITH AN INDESCRIBABLE SWEETNESS.

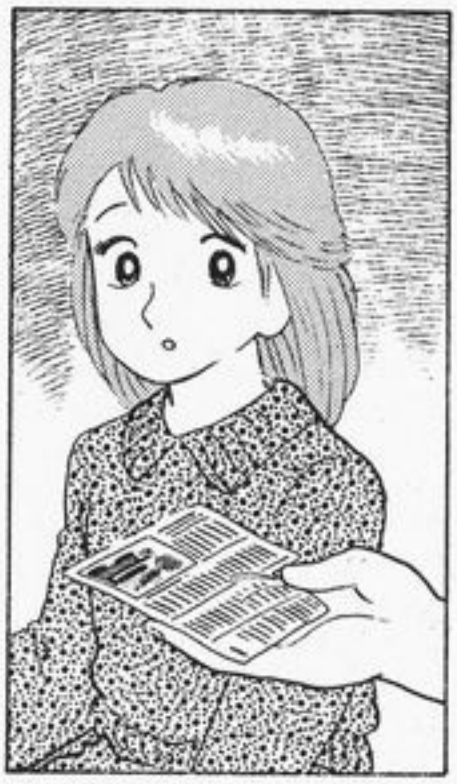
2

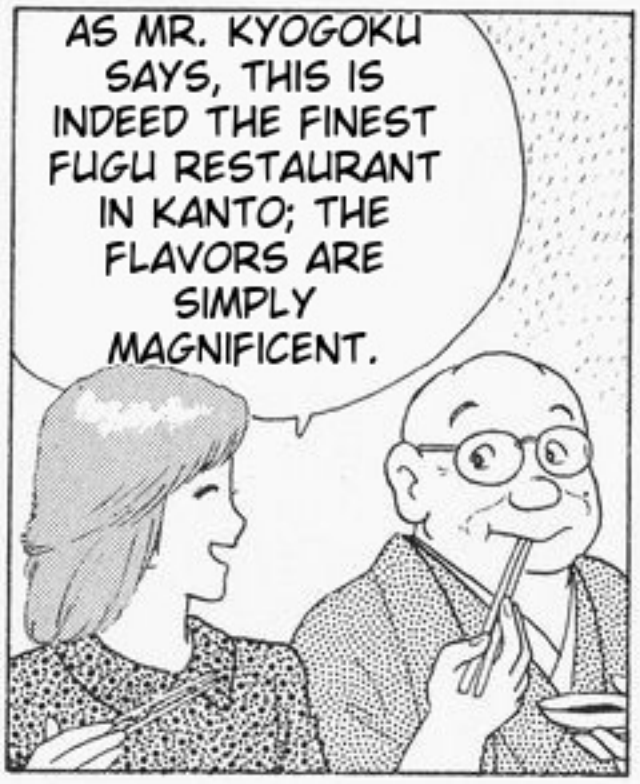
IT'S AS IF YOU'RE TASTING PURE UMAMI FROM THE BREAKDOWN OF PROTEINS INTO AMINO ACIDS.

EVEN WHEN COOKED IN A HOT POT, NOT A SINGLE DROP OF FAT RISES TO THE SURFACE.

THAT'S THE FASCINATING MYSTERY OF FUGU...

DELICIOUS!
YUM!





3

AH, KAIBARA-SAN!

ガッシ

!

OH, MR. KYOGOKU.

LET'S KEEP THINGS CIVIL...

NOW, NOW, FOR TODAY, LET'S JUST PUT MY FACE IN THE SPOTLIGHT,

4

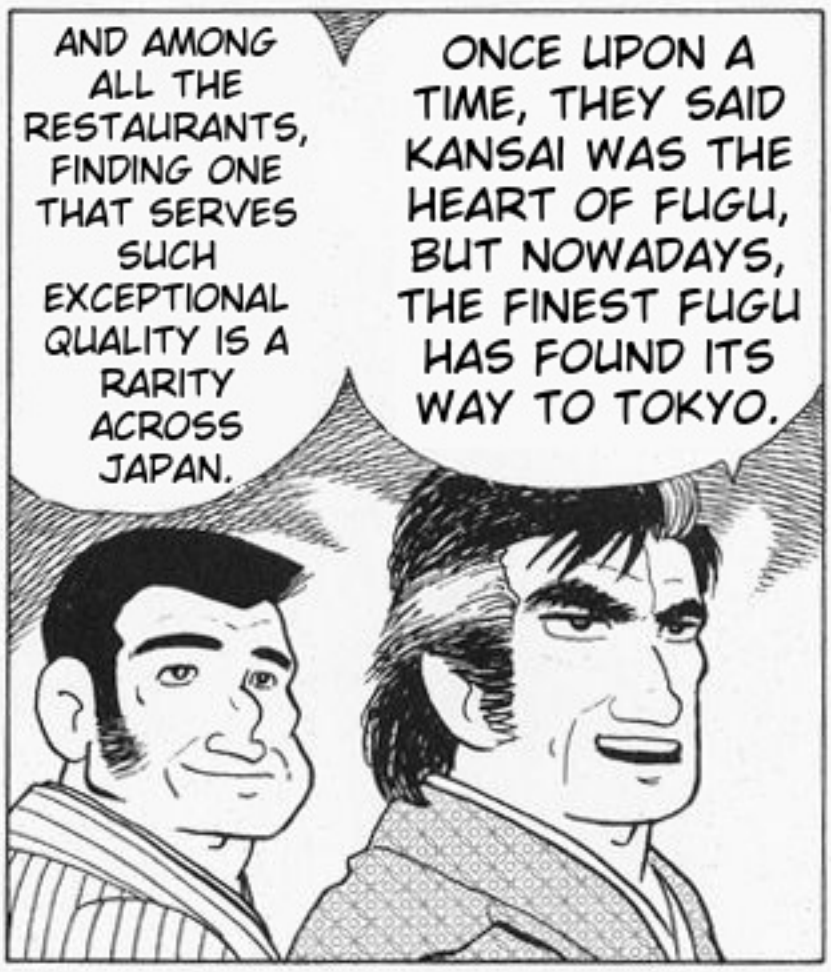
HMPH.

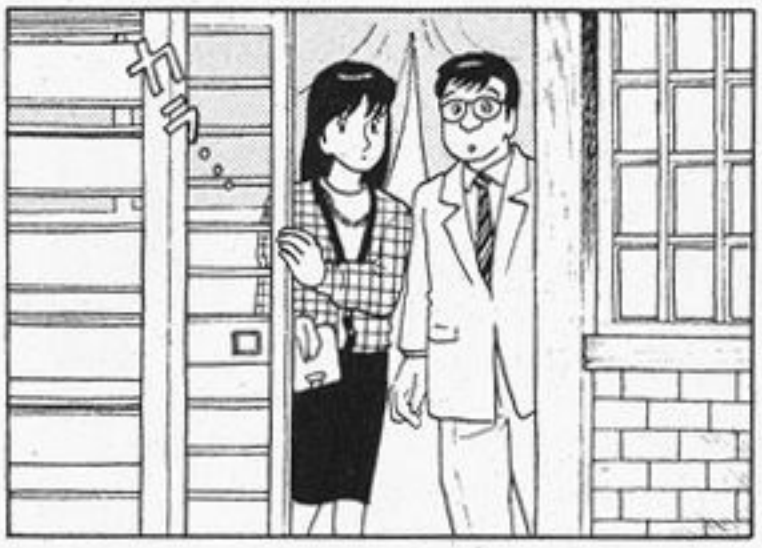
LIKE COCKROACHES, THEY JUST POP UP EVERYWHERE...!

...THOSE BOTHERSOME PESTS,

HMPH...

DELICIOUS! YUM!





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I'VE KNOWN ABOUT YOU FROM BOOKS AND TELEVISION FOR QUITE SOME TIME, AND I HOLD YOU IN THE HIGHEST REGARD.

OH MY, HOW INCREDIBLY FLATTERING!

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I CAME TO THIS RESTAURANT TODAY BECAUSE I READ IN THIS MAGAZINE THAT THE CHEF WAS PRAISING IT!

Y-YOU'RE KAIBARA YUZAN!!

THAT MAY BE TRUE, BUT...

LET'S START WITH FUGU SASHIMI AND THEN MOVE ON TO THE HOT POT...

WHAT SHALL WE DO?

WE'RE ABOUT TO BEGIN, SO PLEASE TAKE YOUR TIME AND RELISH THE FUGU HERE!

ALRIGHT,

AH, THANK YOU VERY MUCH...

6

THE TRUTH IS, WE DON'T HAVE ANY FUGU MILT TODAY.

OH DEAR, THAT'S A BIT OF A PICKLE...

WE CAME ALL THIS WAY TO SAVOR IT!

BUT LOOK! RIGHT HERE, IT SAYS THAT CHEF KAIBARA DECLARES THIS PLACE'S FUGU MILT IS THE ABSOLUTE BEST!

I'LL LEAVE IT IN YOUR CAPABLE HANDS.

DON'T FORGET ABOUT THAT!

DELICIOUSNESS, GONE!

FIRST OFF, THE CATCH HAS BEEN ABSOLUTELY TERRIBLE; WE'VE HARVESTED LESS THAN HALF OF LAST YEAR'S FUGU.

AND NORMALLY, SHIRAKO WOULD START TO GROW NICELY AFTER DECEMBER, BUT THIS YEAR, WE JUST CAN'T SEEM TO FIND ANY GOOD ONES.

WHAT?!!!

NO SHIRAKO?

I'M SO SORRY, BUT IT TURNS OUT THE PUFFERFISH ARE ACTING A BIT STRANGE THIS YEAR.

THE JOY OF EATING FUGU IS HALF LOST IF WE CAN'T SAVOR THE SHIRAKO.

WHAT A LETDOWN.

N-NO WAY...!

IT'S PROBABLY DUE TO OVERFISHING AND THE CLIMATE, I GUESS.

IS THE SITUATION WITH THE FUGU REALLY THAT DIRE...?

WE ONLY HAVE THREE DAYS LEFT IN JAPAN!

THAT JUST WON'T DO...

HUH?

SO LET'S SAVE THE SHIRAKO FOR ANOTHER TIME, SHALL WE?

HOWEVER, I'VE HEARD FROM SHIMONOSEKI THAT IN ABOUT TWO WEEKS, THINGS SHOULD IMPROVE.

IT MUST BE SOMETHING TRULY EXTRAORDINARY...

AND GIVEN HOW HIGHLY DR. KAIBARA SPEAKS OF IT,

I WONDER IF I'LL BE BACK IN FIVE YEARS OR TEN...?

DUE TO MY JOB OBLIGATIONS, I MUST BE STATIONED IN THE MIDDLE EAST.

BEFORE LEAVING JAPAN, I ABSOLUTELY HAD TO TRY THIS DISH AT LEAST ONCE!

WE'VE NEVER HAD BLOWFISH ROE BEFORE,

.....

8

WELL, STILL...

TO DENY THEM THE CHANCE TO SAVOR THE PRIZED BLOWFISH ROE IS SIMPLY UNFORGIVABLE!

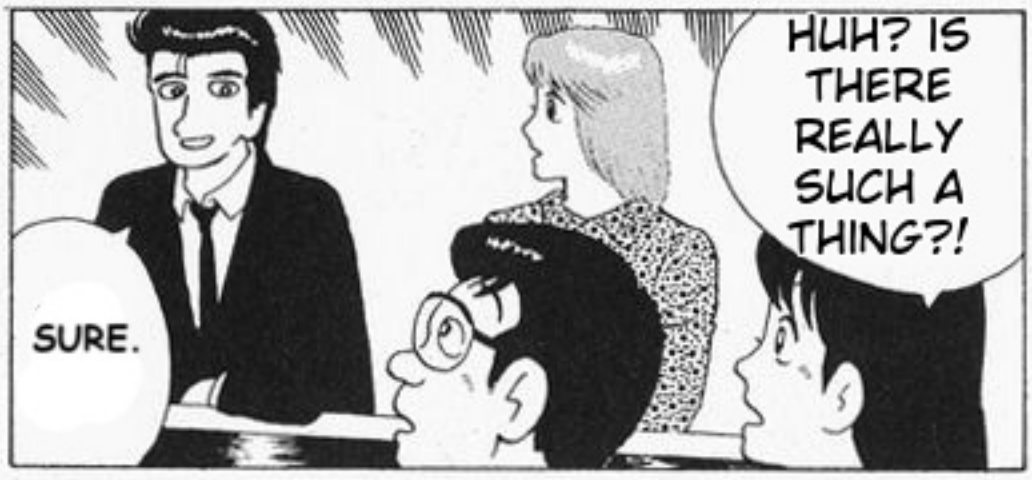
INDEED, THIS LOVELY COUPLE CAME HERE, GUIDED BY YOUR ARTICLE, HOPING TO CREATE DELICIOUS MEMORIES.

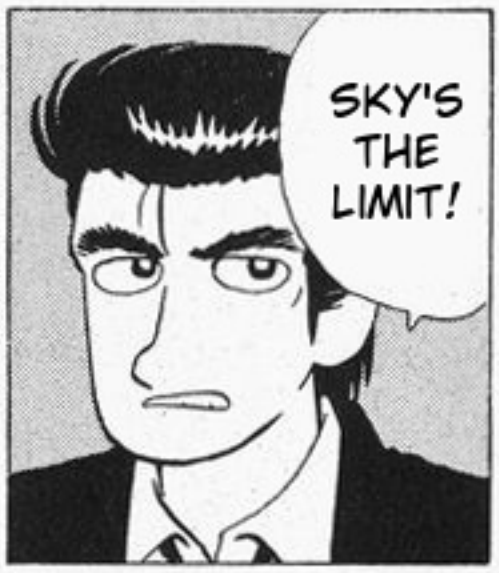
HMM...

KAIBARA-SAN, YOU MUST TAKE RESPONSIBILITY FOR THIS.

WHAT? ME?

DELICIOUSNESS AWAITS!!





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HMM?

HUH?

SINCE MR. YAMAOKA INSISTED ON TREATING US FIRST, WE MUST LET HIM HAVE HIS TURN TOO.

MR. YUZAN, THAT SIMPLY WON'T DO!

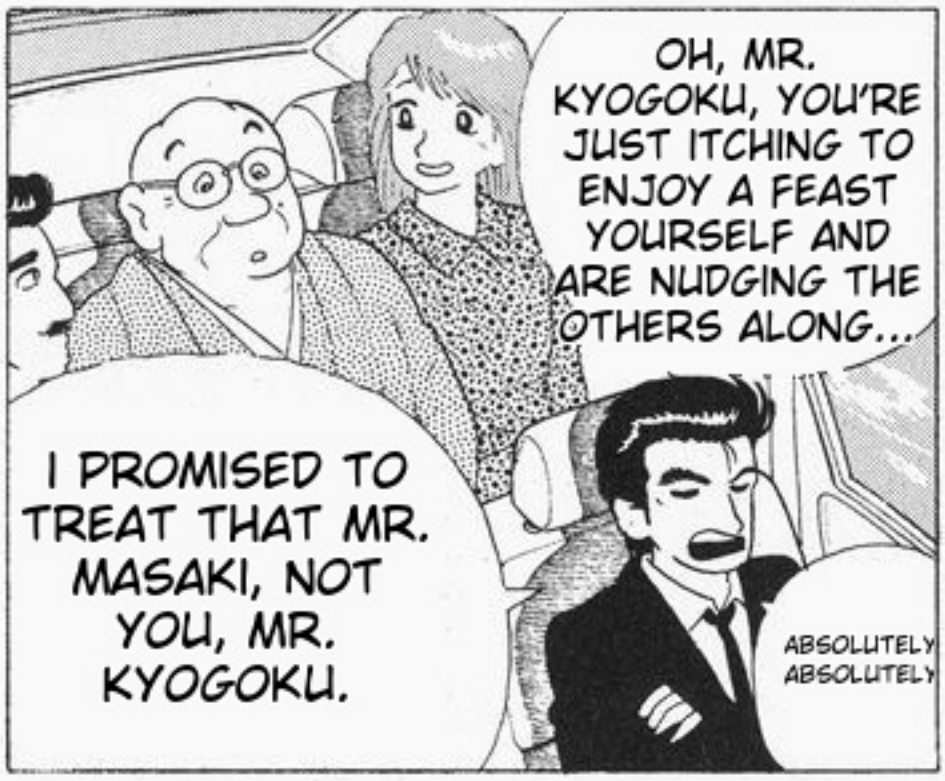
IT SEEMS THAT MR. YUZAN AND MR. YAMAOKA ARE GOING TO TREAT US TOGETHER!

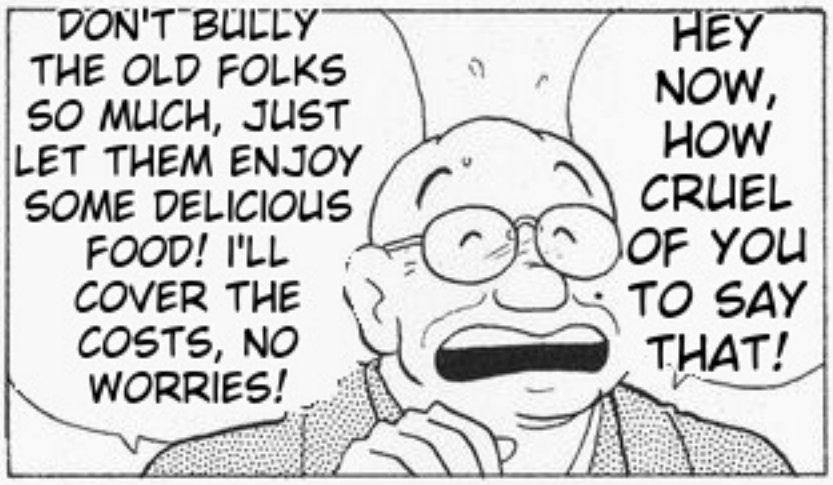
YOU ALL ARE LIVING THE DREAM, AREN'T YOU?

I'LL BE JOINING IN ON THE FUN AS WELL!

LET'S SEE WHO CAN SERVE YOU THE TASTIEST DISHES—IT'S A CHALLENGE!

DELICIOUSNESS, GONE!





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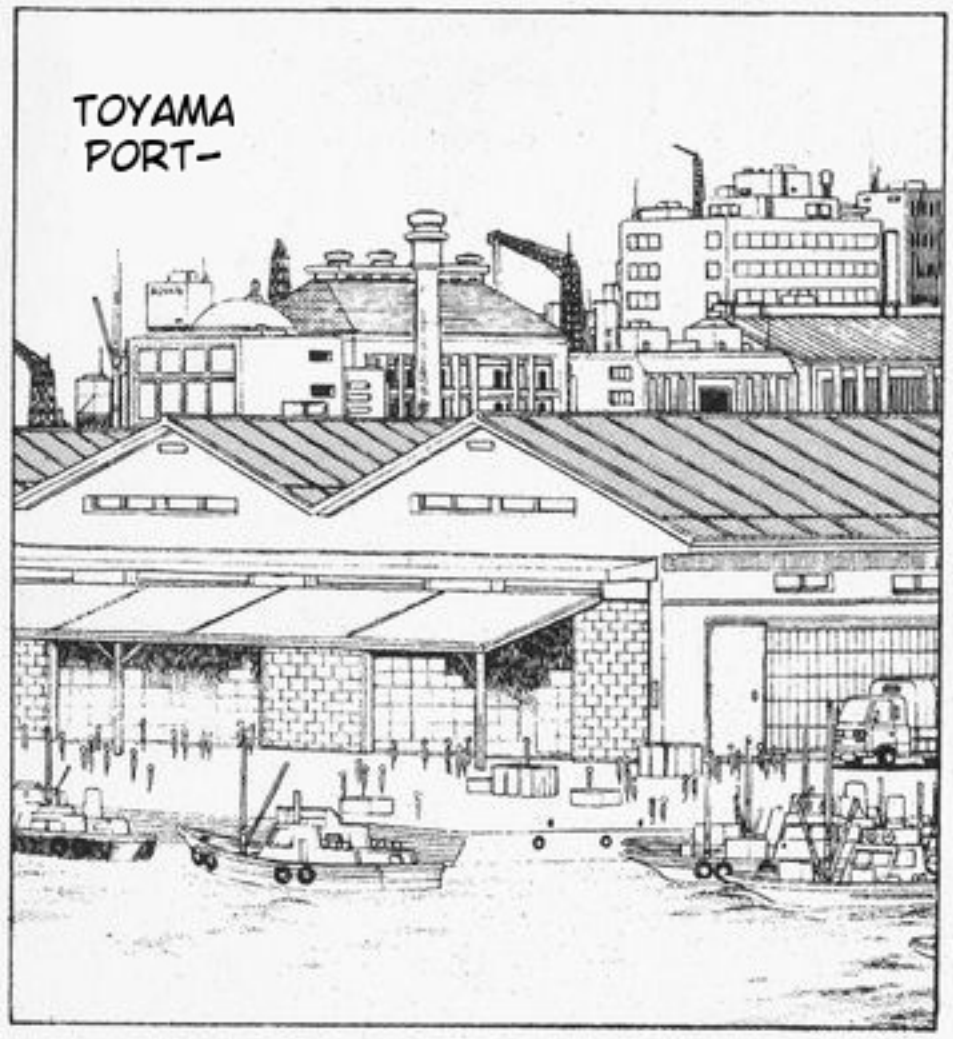
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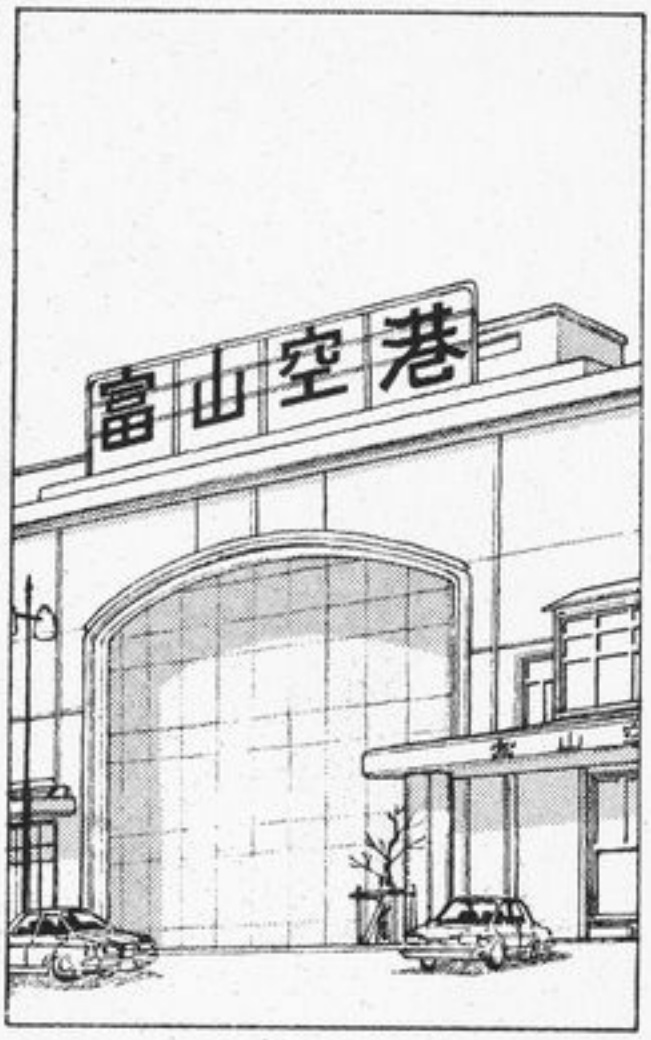
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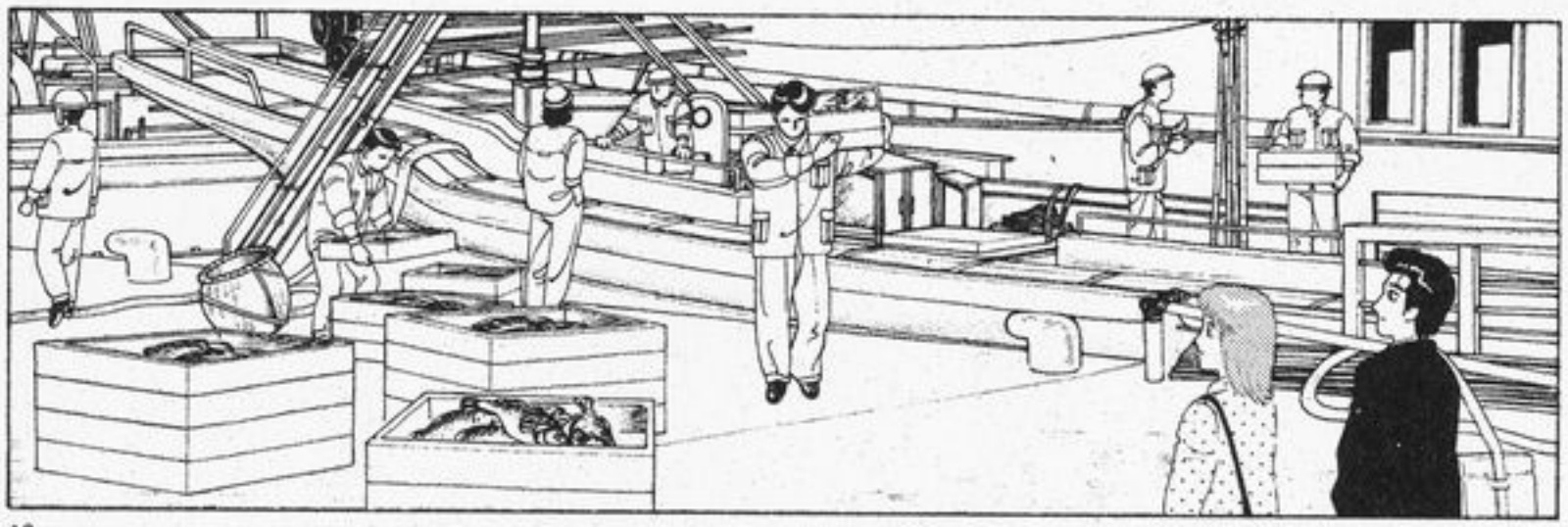

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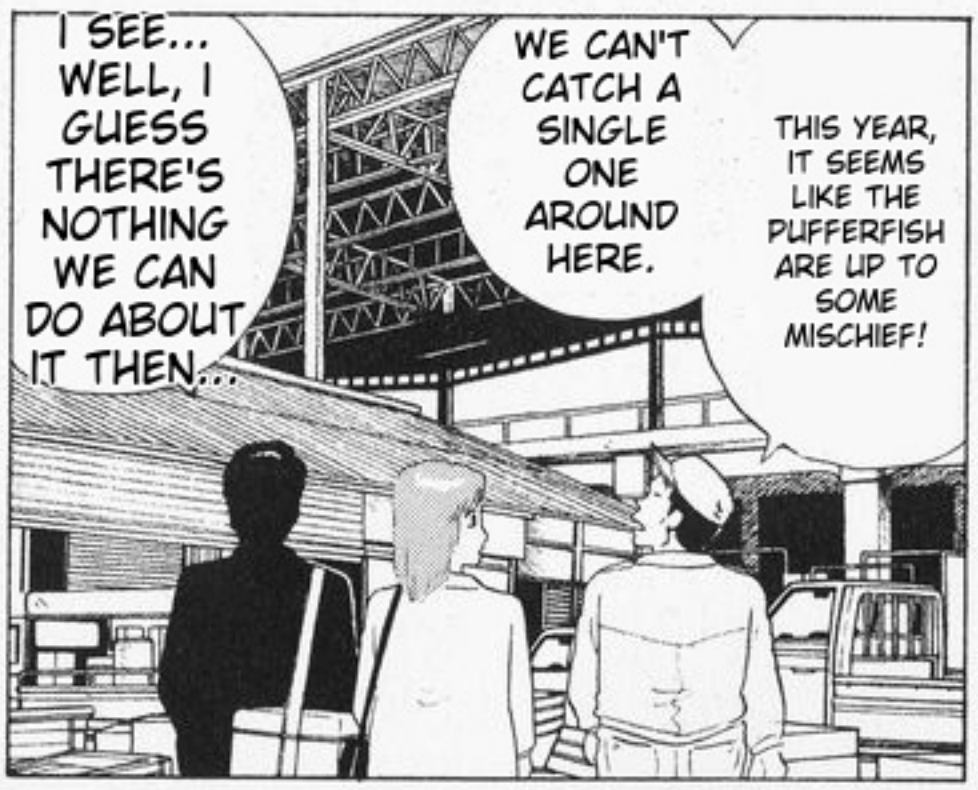
I SEE... WELL, I GUESS THERE'S NOTHING WE CAN DO ABOUT IT THEN...
WE CAN'T CATCH A SINGLE ONE AROUND HERE.
THIS YEAR, IT SEEMS LIKE THE PUFFERFISH ARE UP TO SOME MISCHIEF!

THIS IS A MAGNIFICENT COD!

AH YES, THAT REMINDS ME! THE SO-CALLED COD ROE ISN'T FROM THE BLUE COD, BUT ACTUALLY FROM THE ATLANTIC COD!

EVEN AMONG THE OLDER FOLKS, MANY CONFUSE COD ROE WITH THE ROE OF THE BLUE COD, YOU KNOW.

OH MY, YOUNG LADY, YOU REALLY KNOW YOUR STUFF!

YOU WON'T FIND BETTER COD ANYWHERE IN JAPAN!

THIS IS ABSOLUTELY TOP-NOTCH!

MY, WHAT A HEFTY FISH! SO THIS IS COD!

YES, THIS IS THE BLUE COD.

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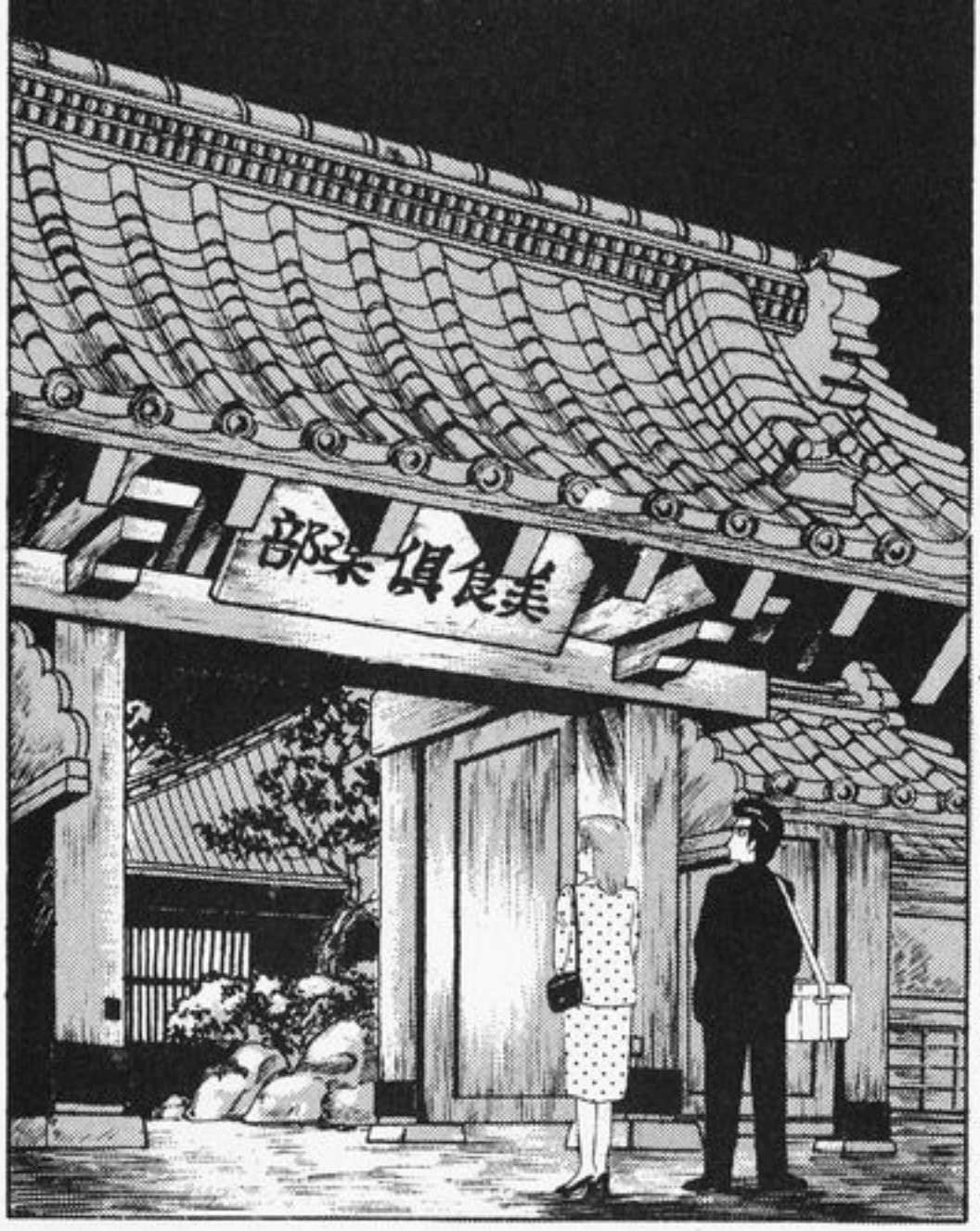
OH, UH, I'LL TAKE THIS, PLEASE.

HUH?

WHAT ARE YOU TALKING ABOUT...?

HEH HEH, THAT'S FOR SURE...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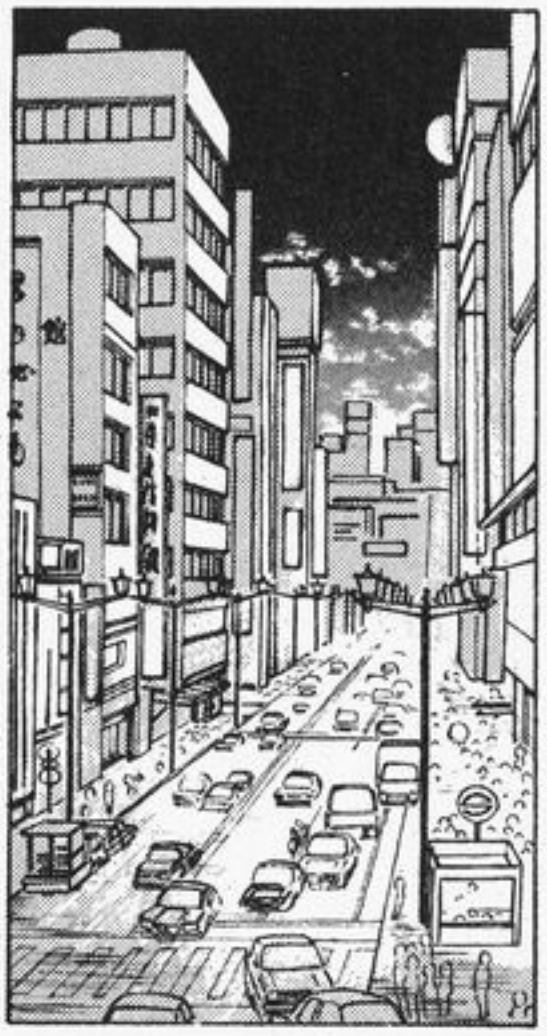

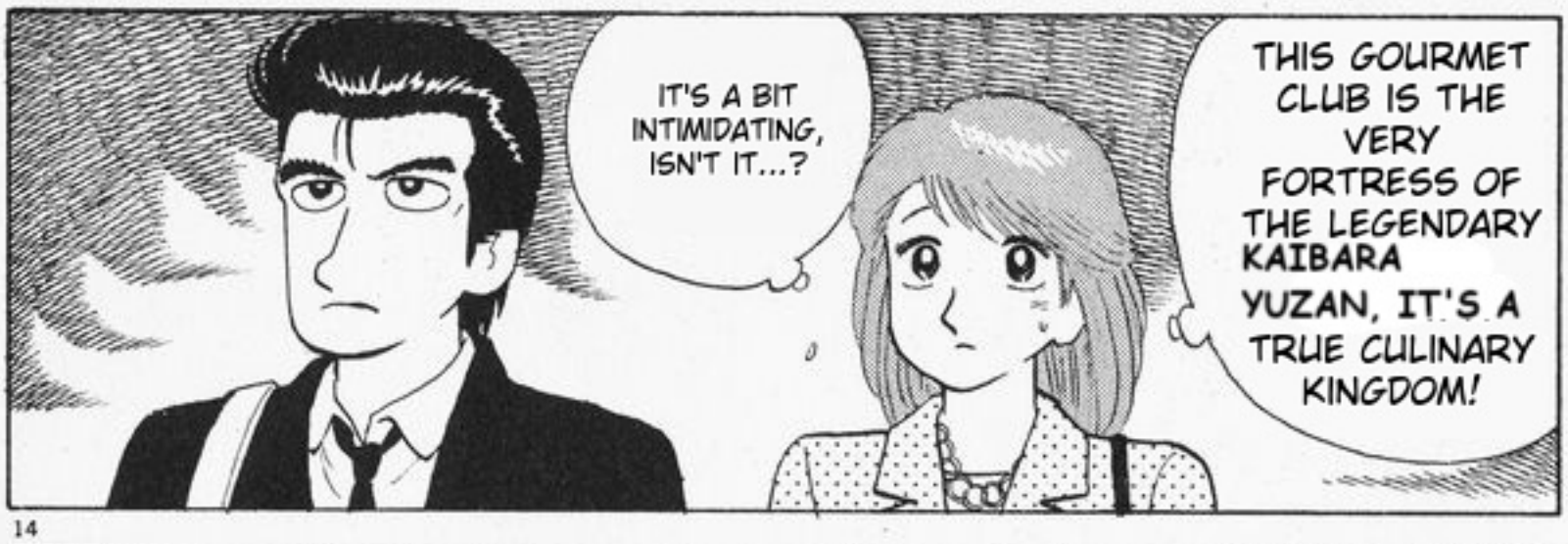
IT'S A BIT INTIMIDATING, ISN'T IT...?
THIS GOURMET CLUB IS THE VERY FORTRESS OF THE LEGENDARY KAIBARA YUZAN, IT'S A TRUE CULINARY KINGDOM!

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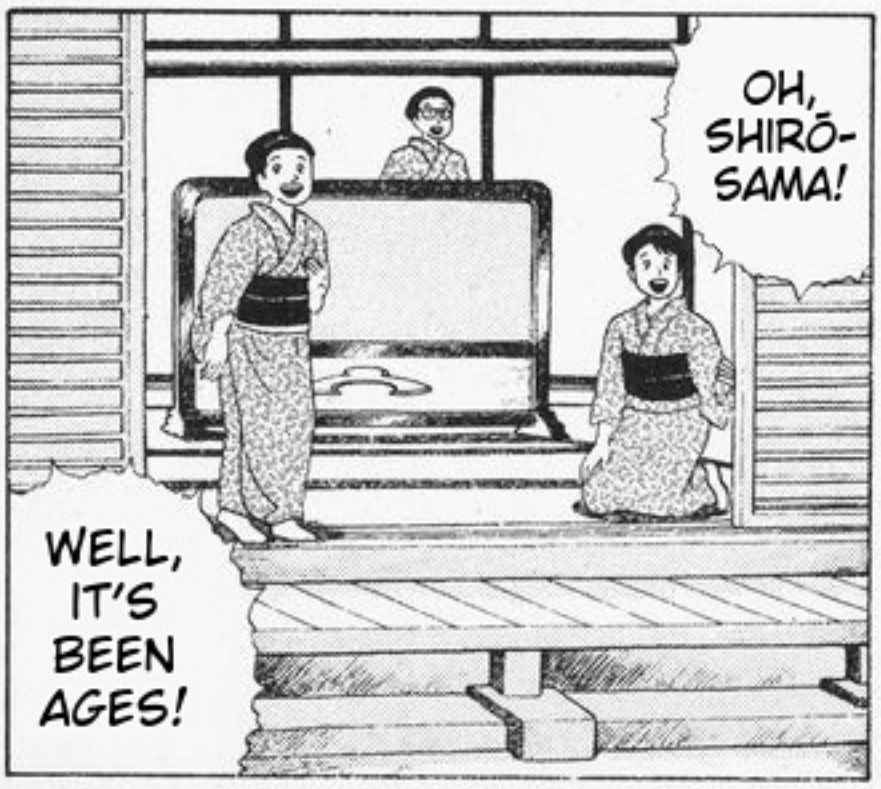

OH, SHIRŌ-SAMA!
WELL, IT'S BEEN AGES!

WELCOME, SHIRŌ-SAN! WE'VE BEEN EAGERLY AWAITING YOUR ARRIVAL!

DELICIOUSNESS, GONE!

WELCOME BACK!

SHIRO!

SHIROW-SAMA!

I HAVE TO SAY, I'M IMPRESSED; IT SEEMS YOU'RE QUITE BELOVED BY EVERYONE...

HMM...

HEY THERE, EVERYONE LOOKS LIVELY AS EVER!

WE HEARD THAT SHIRO WAS COMING FROM NAKAGAWA TODAY, SO EVERYONE'S BEEN EAGERLY WAITING!

WHAT ARE YOU ALL DOING?!!

WHAT ON EARTH IS ALL THIS COMMOTION?!

GET BACK TO YOUR POSTS, NOW!!

HMPH, SAME HERE! WHO IN THEIR RIGHT MIND WOULD WILLINGLY COME TO A DUMP LIKE THIS?

I ONLY SHOWED UP BECAUSE IT WAS UNAVOIDABLE!

OUT OF RESPECT FOR KYOGOKU-SAN, I HAD NO CHOICE BUT TO SETTLE FOR THIS PLACE.

OTHERWISE, I WOULD NEVER ALLOW A FILTHY CREATURE LIKE YOU TO SET FOOT HERE— SIMPLY REVOLTING!

HMPH!

I'M HERE TO BORROW THE KITCHEN.

WELL, WELL, PLEASE COME THIS WAY.

AH, SO THIS IS COD MILT!

DELICIOUSNESS, GONE!

HEY THERE, HOW'S IT GOING?

SORRY FOR THE LATE INTRODUCTION, YAMAOKA-SAN.

I'VE BEEN ENTRUSTED BY PROFESSOR KAIBARA TO HANDLE TODAY'S MEAL.

UM, WELL...

WOW, THIS IS AMAZING!

WITH SUCH SPLENDID INGREDIENTS, IT COULD RIVAL EVEN THE TASTINESS OF PUFFERFISH MILT.

THIS MUCH COD IS A RARE FIND!

SO, WHAT INGREDIENTS IS YUZAN GOING TO USE?

N-NO... I'M JUST FOLLOWING PROFESSOR KAIBARA'S INSTRUCTIONS AND DOING MY PART.

OH, SO MY OPPONENT IS RYOUSUKE-KUN?

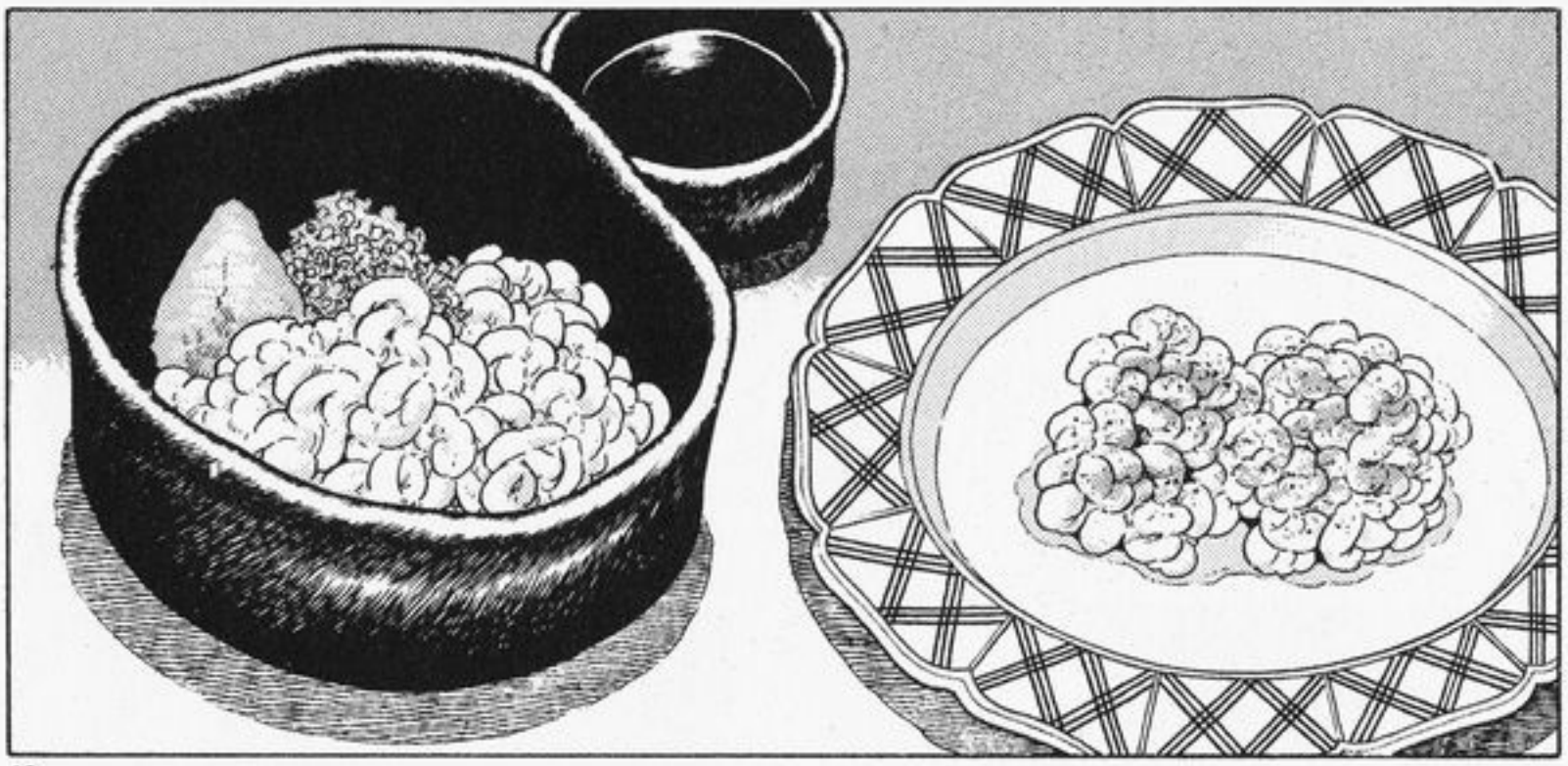
.....

I WONDER WHAT INGREDIENTS KAIBARA YUZAN IS USING?

PROFESSOR KAIBARA HAS A COMPLETELY DIFFERENT APPROACH.

OH REALLY... YOU'RE USING COD MILT, HUH?

WHAT DID YOU HAVE?



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OH WOW... COD MILT.
WHAT ON EARTH IS THIS?
IT'S COD MILT.

FIRST, YOU'LL TASTE MY DISH.

DELICIOUS!

JUST LIKE FUGU, PLEASE ENJOY IT WITH PONZU AND A TOUCH OF GRATED DAIKON!

THE ONE IN THE BOWL IS SERVED FRESH AND RAW.

THIS SEASON'S COD MILT IS PLUMP AND ROBUST, WITH A DELICIOUSNESS THAT'S ON PAR WITH FUGU'S...

TO TRULY UNDERSTAND THE FLAVOR OF FUGU'S MILT, TASTING THE MILT FROM THE SAME FISH IS THE WAY TO GO!

I MUST ADMIT, I'VE INDULGED IN COD MILT MANY TIMES, BUT-

OH MY... THIS CERTAINLY RIVALS THE EXQUISITE TASTE OF FUGU'S MILT!

THIS IS THE BEST I'VE EVER TASTED!

IT'S INCREDIBLY RICH, YET SURPRISINGLY REFRESHING ON THE PALATE!

OH WOW... IT MELTS SO SMOOTHLY ON MY TONGUE!

THE FLAVOR IS RICH AND DELIGHTFUL!

YOU'LL SAVOR IT WITH A SIMPLE YET BOLD MUSTARD AND MELTED BUTTER SAUCE.

WARM UP SOME CONSOMME SOUP, DROP IN THE MILT, AND WHEN IT'S LIGHTLY COOKED, TAKE IT OUT-

THE ONE SERVED ON THE PLATE HAS BEEN PREPARED IN A WESTERN STYLE...

WELL... I'VE NEVER TASTED ANYTHING THIS DELICIOUS, EVEN IN FRENCH CUISINE!

THIS IS A COMPLETELY DIFFERENT LEVEL OF OPULENT TASTE!

I MENTIONED IT WAS WARMED IN CONSOMMÉ, BUT THAT VERY FLAVOR ACTS AS A SECRET INGREDIENT, ENHANCING THE OVERALL RICHNESS.

HMM, QUITE SO...

EVEN THOUGH IT'S BEEN COOKED JUST ENOUGH, IT STILL RETAINS THAT GENTLE WARMTH AT ITS CORE, JUST LIKE RAW. YET, JUST THAT LITTLE BIT OF HEAT TRANSFORMS THE TASTE DRAMATICALLY.

WOW, WHAT A SPLENDID FLAVOR!

THE MUSTARD AND MELTED BUTTER SAUCE PAIRS PERFECTLY WITH THE UNIQUE ESSENCE OF THIS EXQUISITE PUFFERFISH ROE.

IT HAS A DELICATE SWEETNESS THAT EMERGES BEAUTIFULLY.

20

WELL, IF YOU SAY SO...

I'M TRULY DELIGHTED TO DISCOVER THAT PUFFERFISH ROE CAN HAVE SUCH A SIMILAR FLAVOR!

THANK YOU, MR. YAMAOKA! I HAD NO IDEA PUFFERFISH ROE COULD BE SO RICH AND FLAVORFUL!

DELICIOUS! YUM!

!

HA HA HA HA HA!!

WHAT?!

WHAT A PITIFUL FOOL YOU ARE, BRINGING COD ROE TO HELP SOMEONE IMAGINE PUFFERFISH ROE...

SINCE WE CAN'T HAVE THE REAL THING, WE HAVE NO CHOICE BUT TO MAKE DO WITH SOMETHING ELSE TO GET THE MESSAGE ACROSS!

WHAT ARE YOU TALKING ABOUT!!

TO THINK YOU'D TRY TO CONVEY THE TASTE OF THE REAL DEAL USING A CHEAP KNOCKOFF— YOU'RE NOTHING BUT A CON ARTIST!

SHIROU, I'VE LOST ALL RESPECT FOR YOU; COD ROE IS NOTHING BUT AN INFERIOR IMITATION OF PUFFERFISH ROE!

CON ARTIST!

IF THERE'S NO PUFFERFISH MILT, THEN BRING FORTH A GENUINE FLAVOR TO REPLACE IT!!

HO HO HO, TRUE FLAVOR MUST BE EXPRESSED WITH AUTHENTIC INGREDIENTS!

WHAT ON EARTH IS THAT...?!

COULD SUCH A THING EVEN EXIST?!

A TRUE FLAVOR THAT RIVALS PUFFERFISH MILT?!

I'VE GOT IT!

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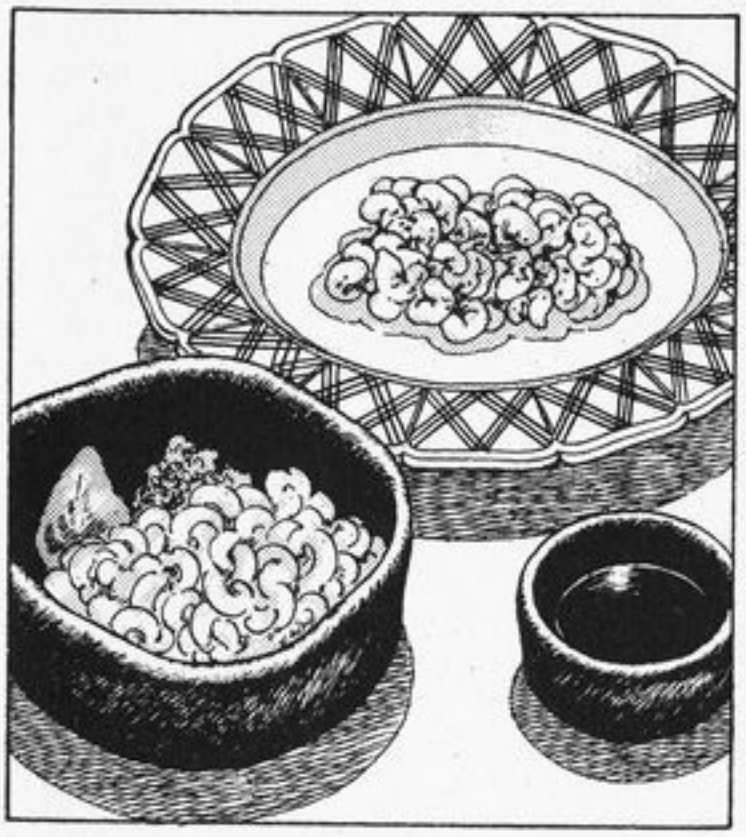

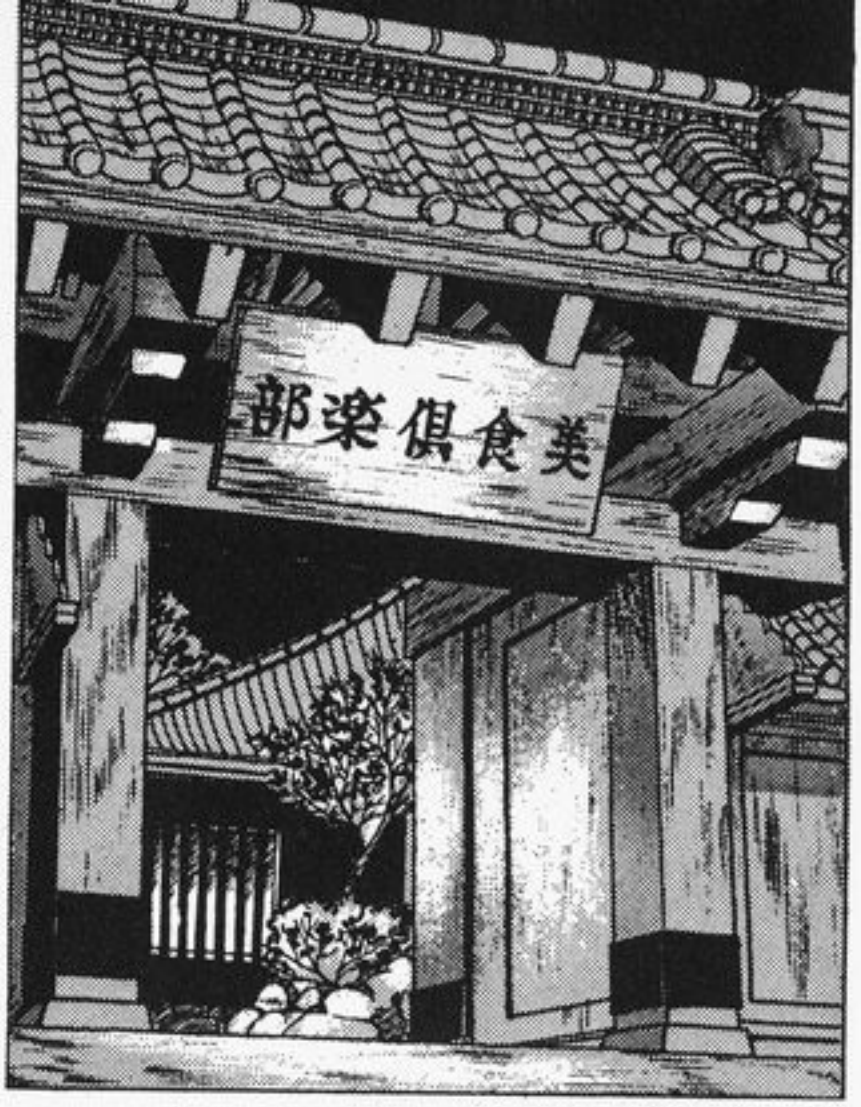
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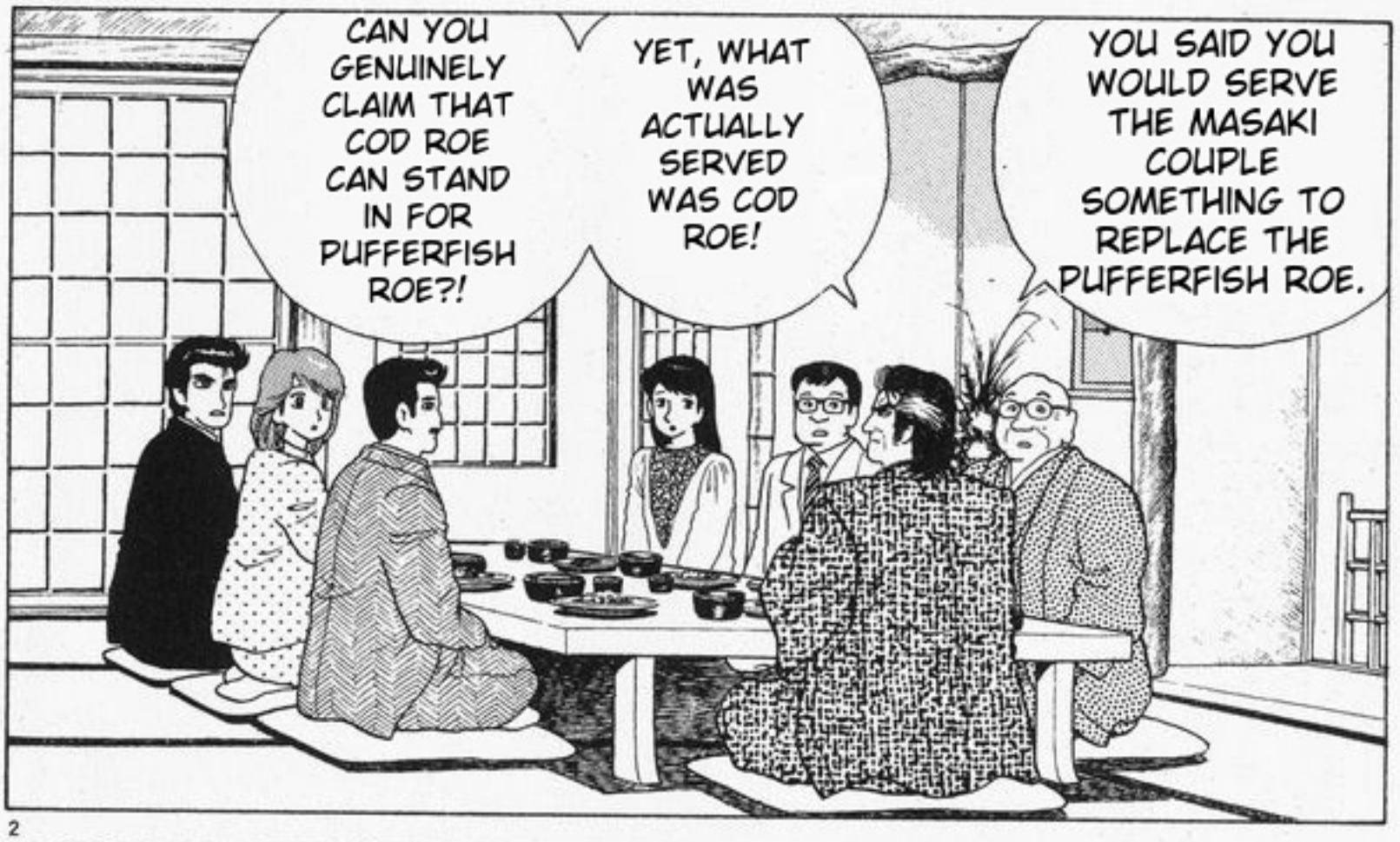

CAN YOU GENUINELY CLAIM THAT COD ROE CAN STAND IN FOR PUFFERFISH ROE?!
YET, WHAT WAS ACTUALLY SERVED WAS COD ROE!
YOU SAID YOU WOULD SERVE THE MASAKI COUPLE SOMETHING TO REPLACE THE PUFFERFISH ROE.

2

COD ROE IS A PERFECTLY GOOD SUBSTITUTE!
THE FACT IS, WE COULDN'T GET THE PUFFERFISH ROE!

DELICIOUSNESS, GONE!

EVEN THOUGH THEY'RE BOTH MILT, THE FLAVOR OF PUFFERFISH MILT AND COD MILT DIFFER AS MUCH AS PURE GOLD DOES FROM BRASS.

JUST BECAUSE IT'S ROE AS WELL IS A RIDICULOUS THOUGHT PROCESS.

TO BRING COD MILT AS A SECOND-RATE SUBSTITUTE,

WHAT DID YOU BRING AS A SUBSTITUTE FOR PUFFERFISH MILT?!

THEN WHAT DID YOU BRING?!

WHAT YOU'VE DONE IS DRAG THE DELICATE FLAVOR OF PUFFERFISH MILT DOWN TO THE LEVEL OF COD MILT.

AFTER BEING SERVED COD MILT, THE MASAKI COUPLE COULDN'T HELP BUT THINK, IS THIS REALLY THE TASTE OF PUFFERFISH MILT?

.....

3

YES.

NAKAGA.

UH, BUT THAT'S NOT WHAT WE HAD PLANNED...

THE PLANS HAVE CHANGED.

I'VE BROUGHT IT WITH ME.

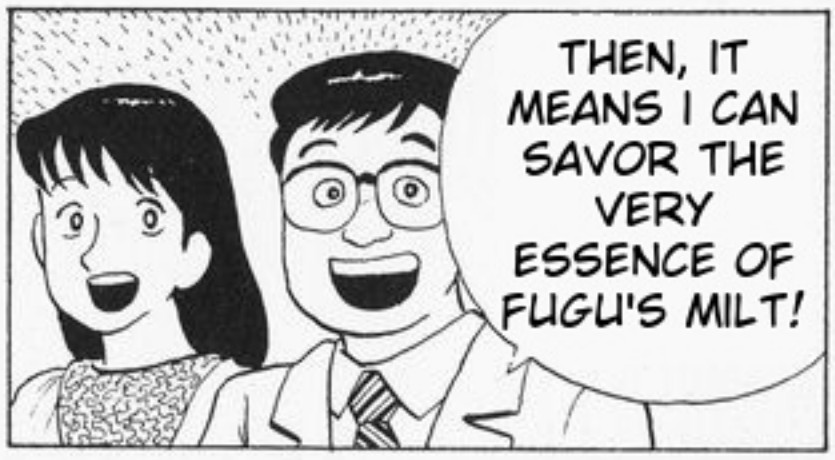
WHAT ON EARTH IS GOING ON?

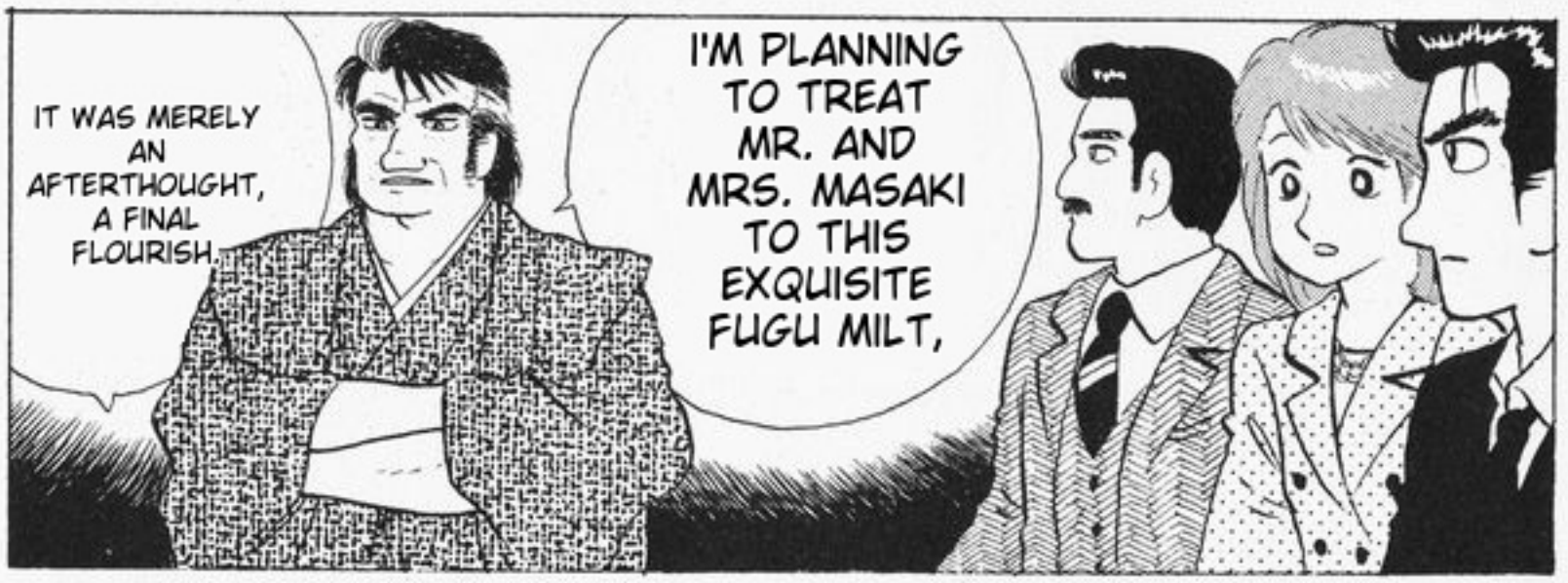
...?

THIS PUFFERFISH HAS FULLY DEVELOPED MILT, THOUGH.

LAST NIGHT, I CAUGHT A MAGNIFICENT MALE PUFFERFISH IN SHIMONOSEKI!

DELICIOUSNESS UNLEASHED!!





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WHAT ON EARTH COULD THAT MEAN...

HMM...

IT'S THE REAL DEAL; IT MEANT SOMETHING WORTHY TO REPLACE THE EXQUISITE FUGU SHIRAKO.

WHEN I SAID IT COULD SUBSTITUTE FOR FUGU SHIRAKO, I WASN'T TALKING ABOUT ANY INFERIOR ALTERNATIVE LIKE COD SHIRAKO.

WE MUST FIRST INDULGE IN THE GENUINE FUGU SHIRAKO.

AND TO UNDERSTAND JUST HOW THE COD SHIRAKO THAT SHIRO HAS PREPARED STACKS UP AGAINST THE FUGU,

I WANT YOU TO TRULY GRASP THAT WHAT I'VE PREPARED POSSESSES THE AUTHENTIC TASTE THAT RIVALS FUGU SHIRAKO.

6

DO YOU THINK I CAN DISCERN THE DIFFERENCE IN FLAVOR...?

SO, WE'RE COMPARING THE FLAVORS OF FUGU AND COD SHIRAKO.

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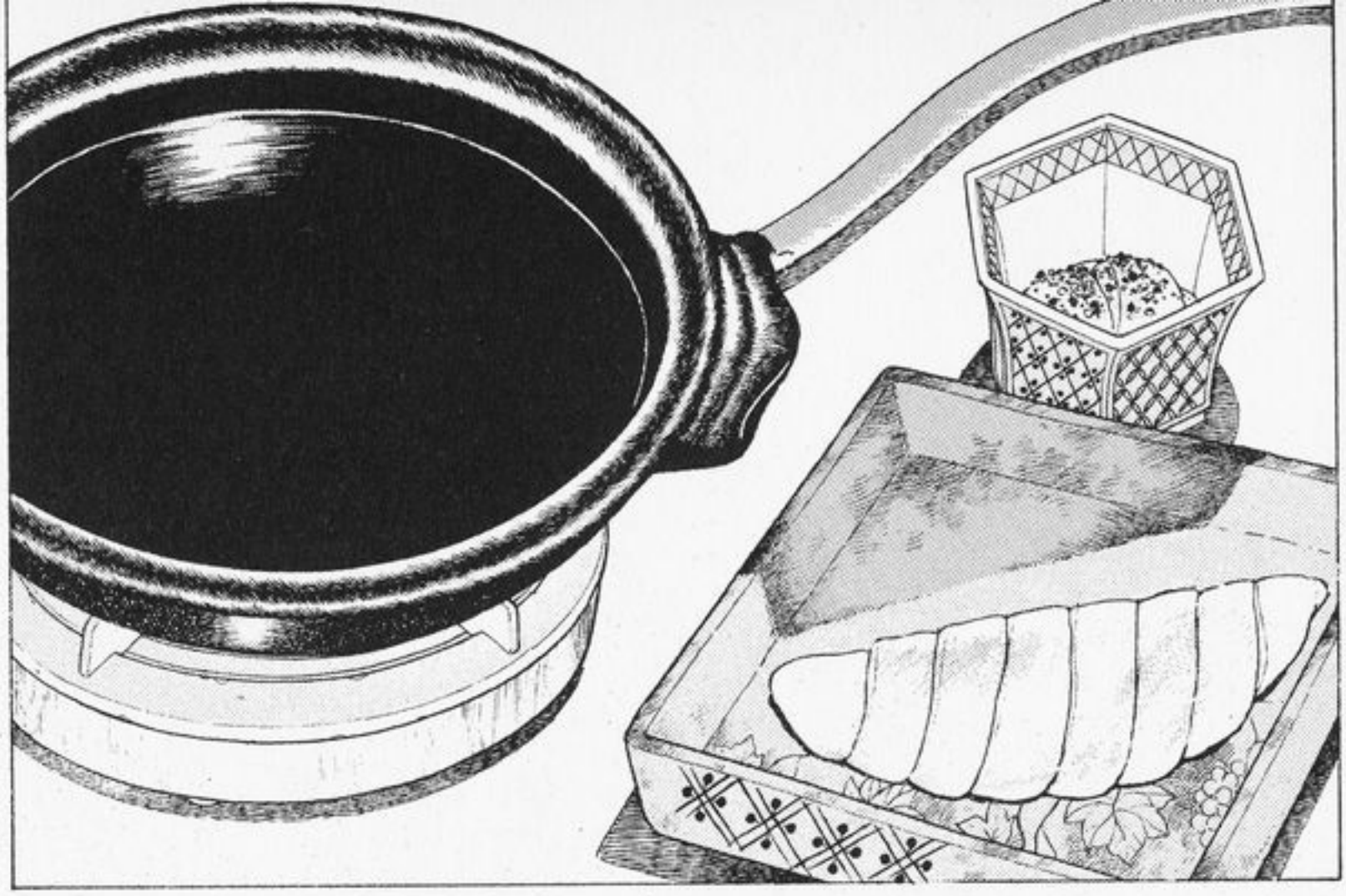
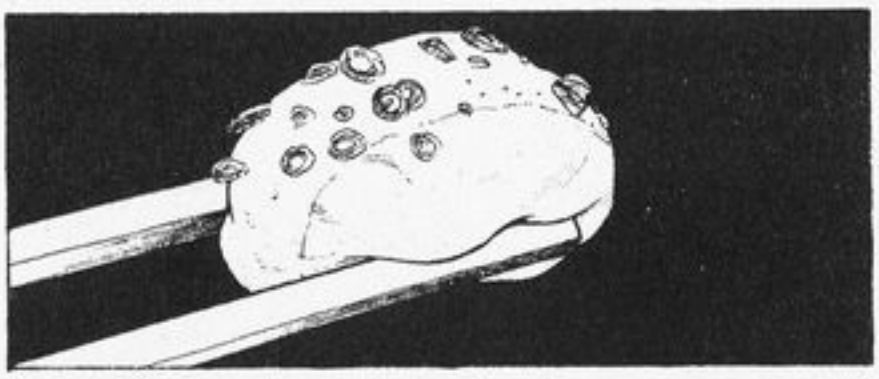


ACCOMPANIED BY PONZU, GRATED MOMIJI, AND CHIVES.

IN THAT LITTLE DISH, YOU'LL ENJOY IT FRESH AND RAW.



IT'S NOT SERVED WHOLE; IT'S BEEN DELICATELY SLICED.

THIS IS THE MILT OF THE FUGU.

WHAT A BEAUTIFUL SIGHT, SO PURE AND PRISTINE.

7

IT'S EVEN MORE DECADENTLY WHITE THAN COD MILT!

WOW... IT'S INCREDIBLY TENDER.

IT'S SO AIRY, REFRESHINGLY LIGHT, AND EXQUISITELY ELEGANT...

IS THIS... TRULY THE TASTE OF PUFFERFISH MILT?

AND YET, IT POSSESSES A RICH DEPTH... A BEAUTIFUL SMOOTHNESS...

.....

.....

ゴクン...

AH... WITH EACH BITE, I REALIZE THAT COD MILT IS A MERE SHADOW OF THIS DIVINE EXPERIENCE...

IT IS BOTH REFINED AND BRIMMING WITH THE FIERY ESSENCE OF LIFE WITHIN.

IT CAN ONLY BE DESCRIBED AS A TASTE OF SHEER ABUNDANCE...

8

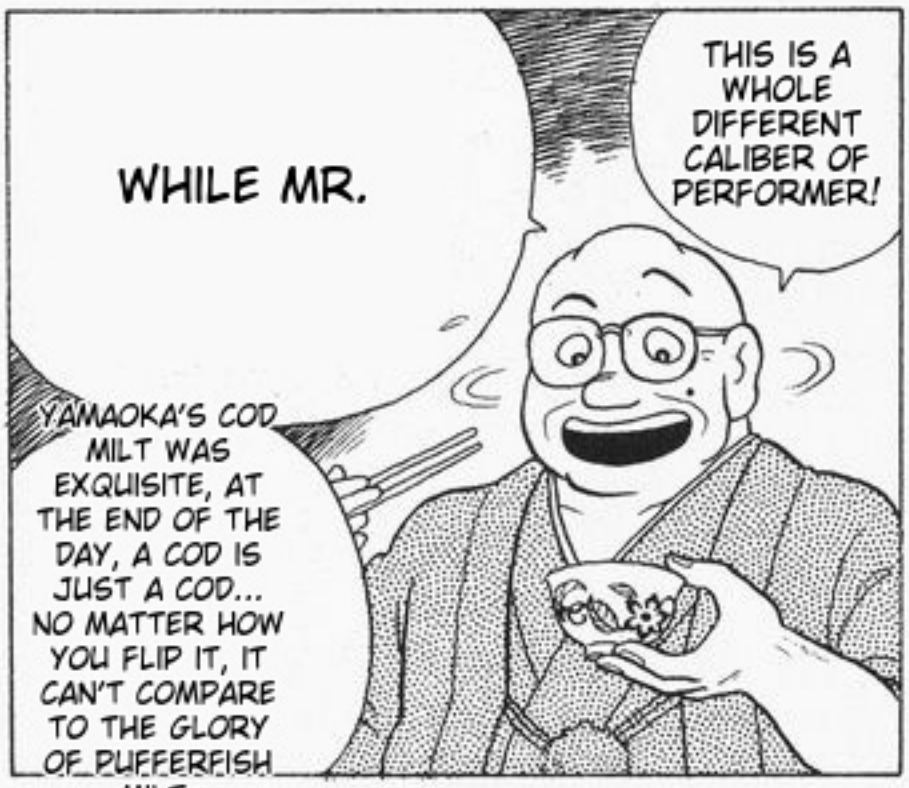
THE POT CONTAINS NOTHING BUT PURE, UNADULTERATED HOT WATER, INTENTIONALLY DEVOID OF ANY BROTH.

NEXT, YOU WILL SAVOR THE MILT COOKED IN THE POT.

THAT'S ABSOLUTELY TRUE! COMPARED TO PUFFERFISH, COD MILT FEELS LIKE...

I CAN TELL IT'S FISHY AND THE FLAVOR CLINGS HEAVILY TO THE PALATE.

DELICIOUSNESS UNLEASHED!!



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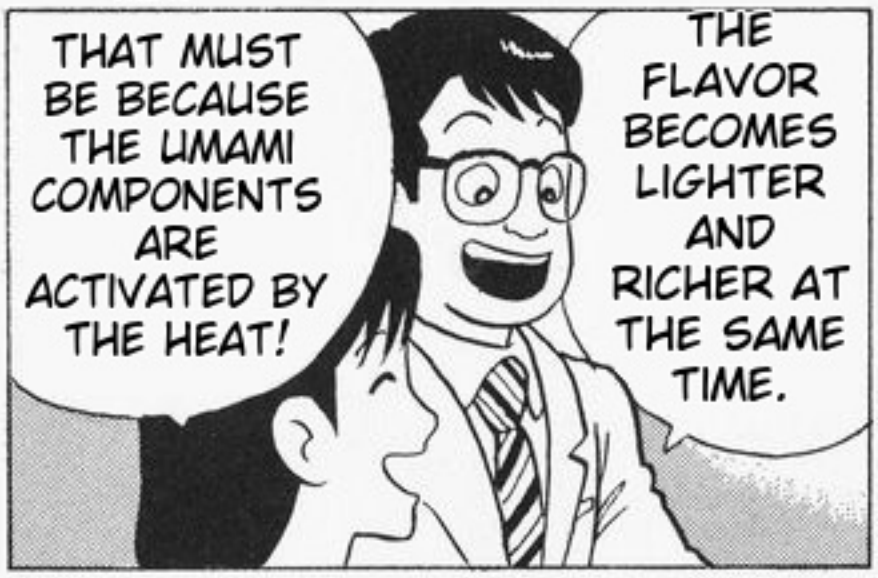


WE NEVER EXPECTED THE FUGU'S MILT TO BE THIS EXQUISITE...

YAMAOKA, BUT THE TASTE FROM COD MILT SIMPLY CANNOT COMPARE.

I SINCERELY APOLOGIZE TO YOU, MR.

IF IT WEREN'T FOR PROFESSOR KAIBARA GRACIOUSLY PROVIDING THIS MEAL FOR US...

TO TRULY DISCUSS THE ESSENCE OF MOZART'S MUSIC, ONE CANNOT MERELY PLAY A PIECE BY HIS STUDENT JUST BECAUSE IT BEARS A PASSING RESEMBLANCE...

COMPARED TO THE DIVINE BRILLIANCE OF THE FIRST HALF, THE SECOND HALF IS UTTERLY ORDINARY.

THE LATTER HALF OF MOZART'S REQUIEM WAS COMPOSED POSTHUMOUSLY BY HIS STUDENTS.

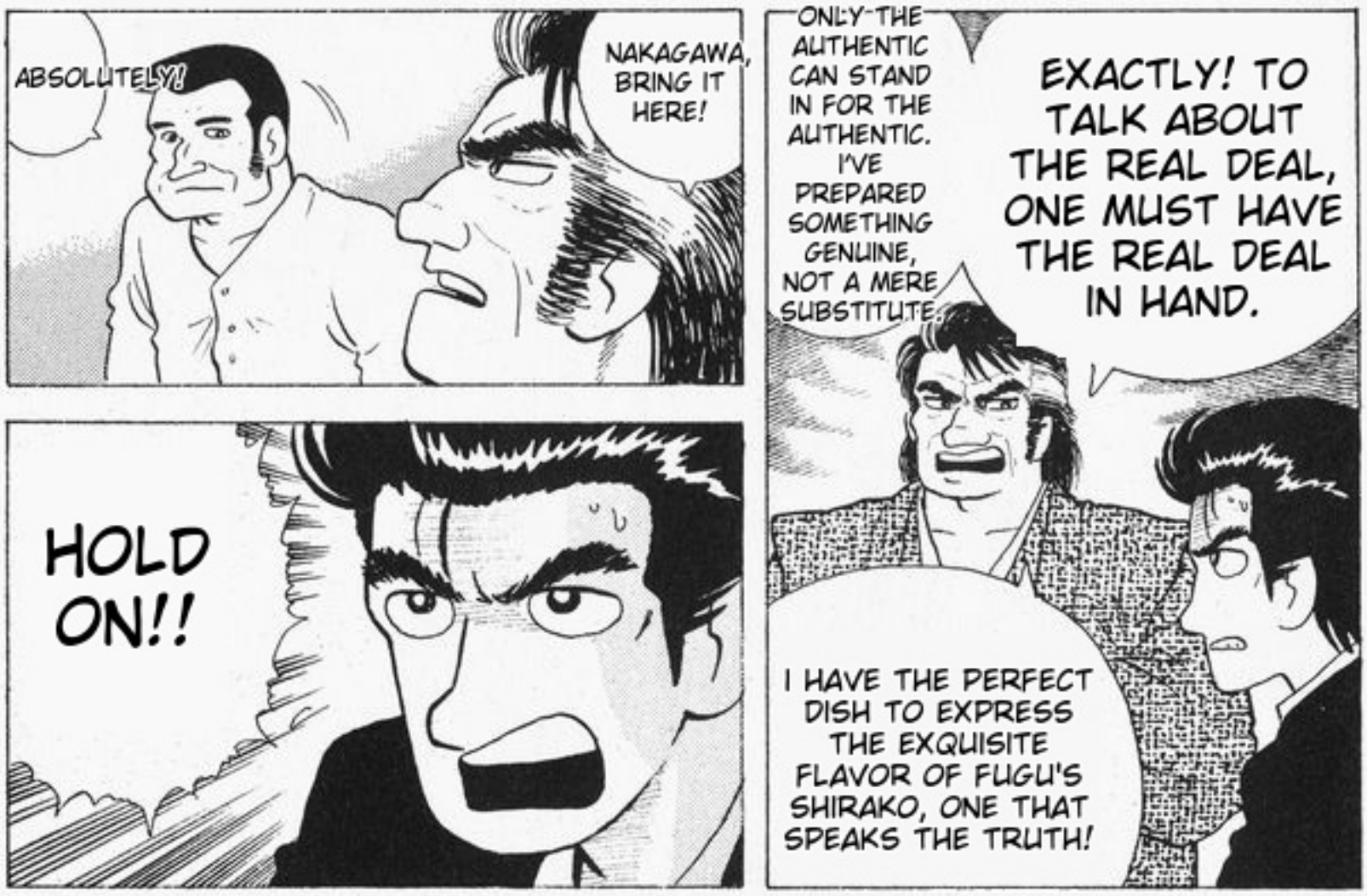
I SEE... I'M FINALLY BEGINNING TO GRASP IT.

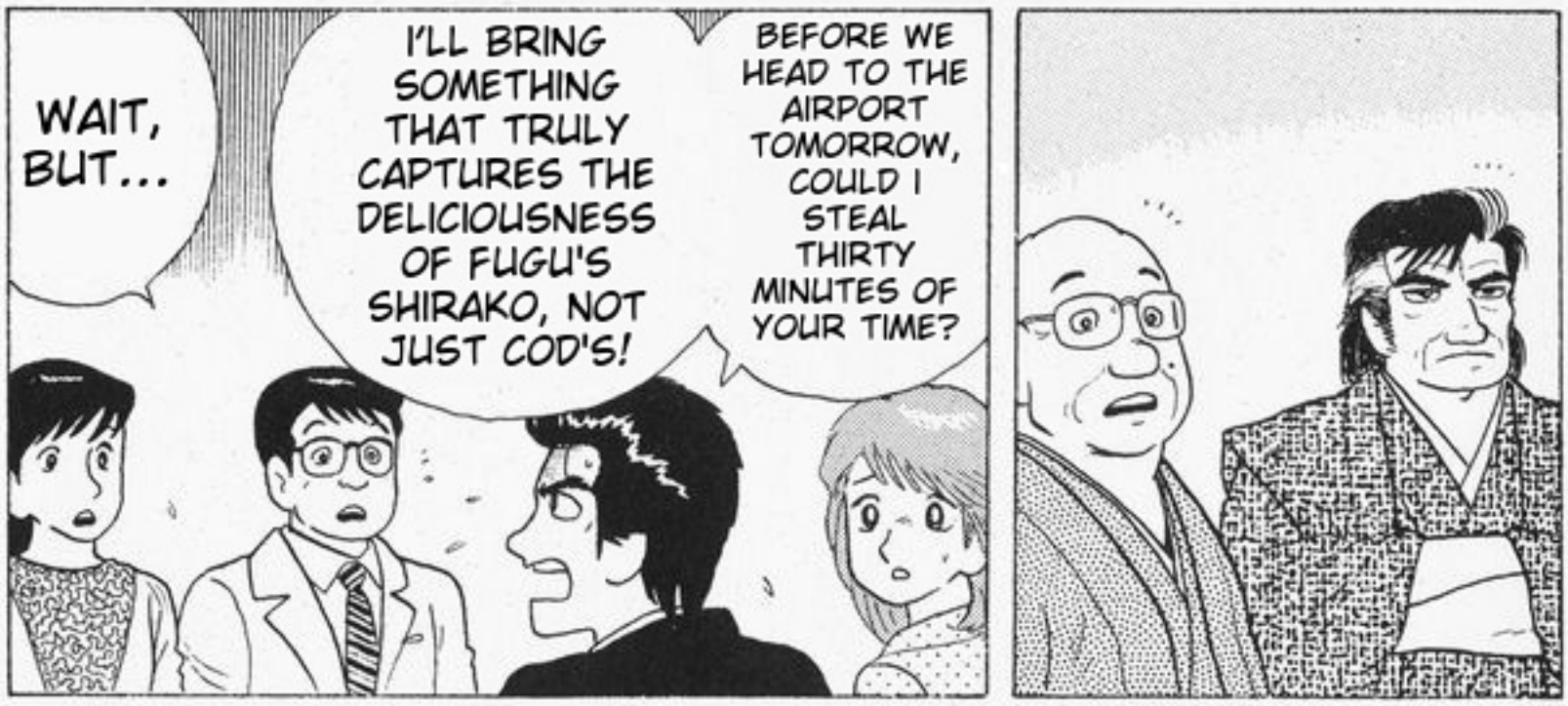
WHAT KIND OF ART REACHES THE SAME PROFOUNDNESS AS MOZART'S MUSIC?

COULD IT BE THE CELADON FROM THE NORTHERN SONG DYNASTY IN CHINA, OR PERHAPS A RECLINING NUDE BY RENOIR? THAT'S THE KIND OF TREASURE I NEED-TO-SEEK OUT AND BRING FORTH.

PERHAPS IT WOULD BE FAR EASIER TO CAPTURE THE TRUE ESSENCE BY DISCUSSING ART OR LITERATURE THAT REACHES THE SAME ARTISTIC DEPTHS AS MOZART'S WORK.

DO YOU UNDERSTAND NOW, SHIRO?


ABSOLUTELY!
NAKAGAWA, BRING IT HERE!
HOLD ON!!
ONLY THE AUTHENTIC CAN STAND IN FOR THE AUTHENTIC. I'VE PREPARED SOMETHING GENUINE, NOT A MERE SUBSTITUTE.
EXACTLY! TO TALK ABOUT THE REAL DEAL, ONE MUST HAVE THE REAL DEAL IN HAND.
I HAVE THE PERFECT DISH TO EXPRESS THE EXQUISITE FLAVOR OF FUGU'S SHIRAKO, ONE THAT SPEAKS THE TRUTH!


WAIT, BUT...
I'LL BRING SOMETHING THAT TRULY CAPTURES THE DELICIOUSNESS OF FUGU'S SHIRAKO, NOT JUST COD'S!
BEFORE WE HEAD TO THE AIRPORT TOMORROW, COULD I STEAL THIRTY MINUTES OF YOUR TIME?

WHY ON EARTH WOULD THEY NEED TO TASTE ANYTHING ELSE AS A SUBSTITUTE FOR IT?!!
FIRST OF ALL, THE MASAKI COUPLE HAS ALREADY SAVORED FUGU'S SHIRAKO!
SHIRO
YOU'RE JUST CLINGING TO THE PAST!! YOU'VE ALREADY LOST!!

MASAKI, YOU MENTIONED YOU'RE HEADING TO THE MIDDLE EAST.

HOW ABOUT I BRING SOMETHING THAT COULD SERVE AS A SUBSTITUTE FOR PUFFERFISH MILT, WHICH CAN ALSO BE FOUND IN THOSE COUNTRIES?

WHAT?! YOU CAN EVEN GET IT IN THE MIDDLE EAST?!

I'VE ALREADY SAVORED JUST HOW DELICIOUS PUFFERFISH MILT CAN BE...

INDEED, TRULY.

BUT YAMAOKA?

I DON'T THINK IT'S WORTH PUSHING ANY FURTHER TO CHALLENGE PROFESSOR KAIBARA...

IS THAT FOR REAL? CAN SUCH A THING ACTUALLY EXIST?

IF IT'S AVAILABLE IN THE MIDDLE EAST...

WELL, IF IT'S JUST THIRTY MINUTES BEFORE WE SET OFF...

HEHEHE... I'M NOT WORRIED, IT'S JUST A MATTER OF WHAT SHIRŌ CAN PULL OFF,

I BELIEVE WE'D ONLY BE HEARING THE PATHETIC WHINES OF A DEFEATED DOG ONCE MORE.

YAMAOKA SEEMS TO HAVE COME UP WITH SOMETHING QUITE INTRIGUING...

HOW ABOUT IT, PROFESSOR YŪZAN, SHALL WE HAVE A REMATCH TOMORROW?

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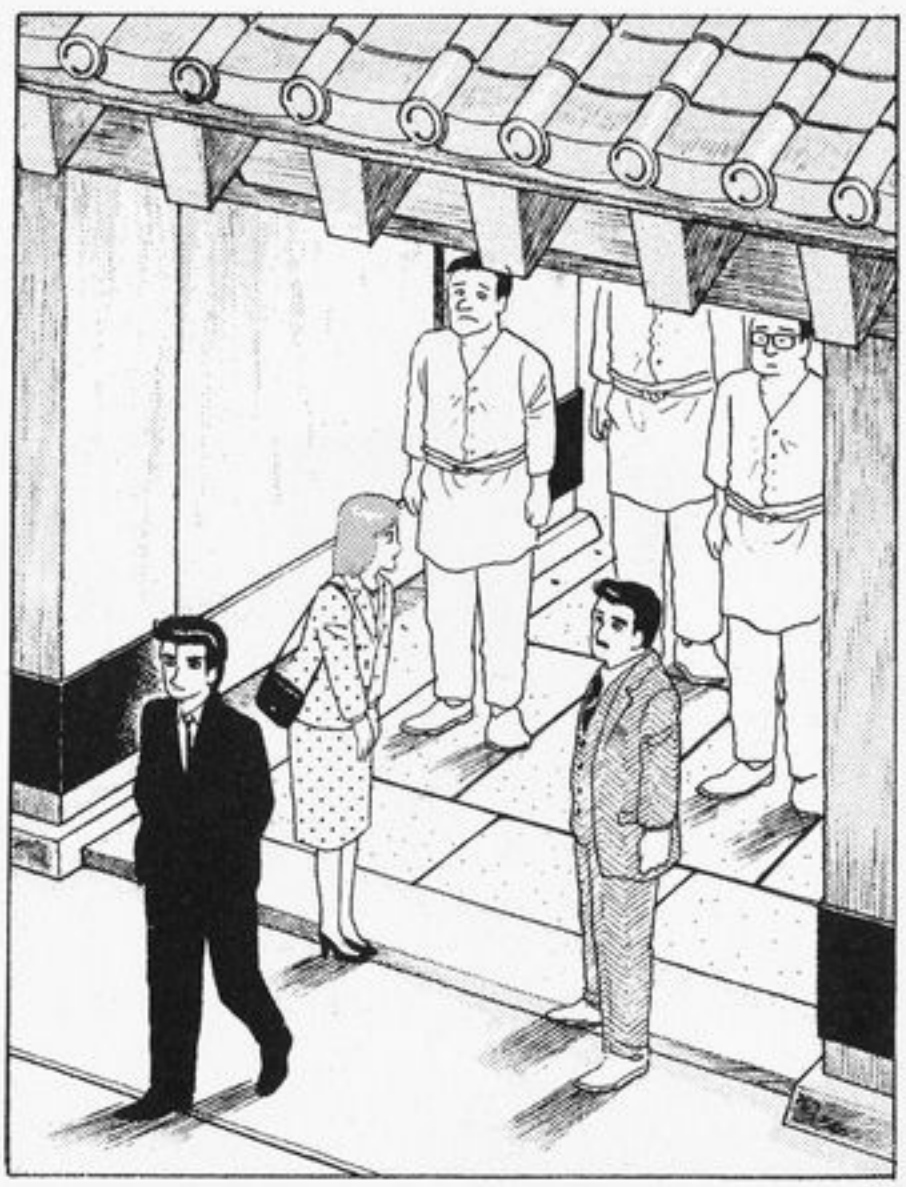

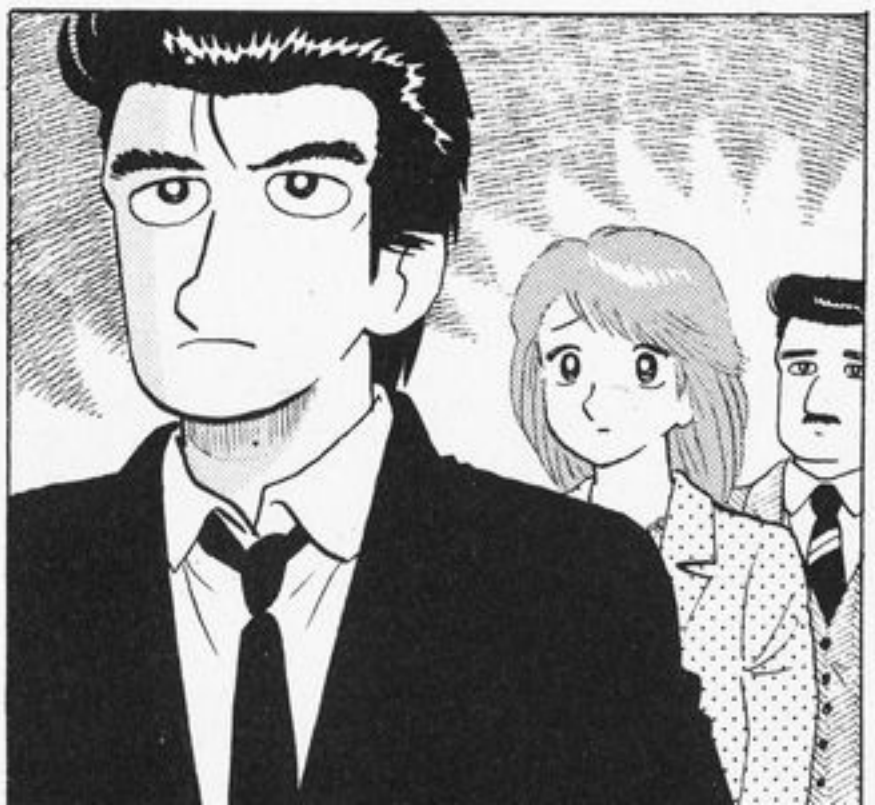

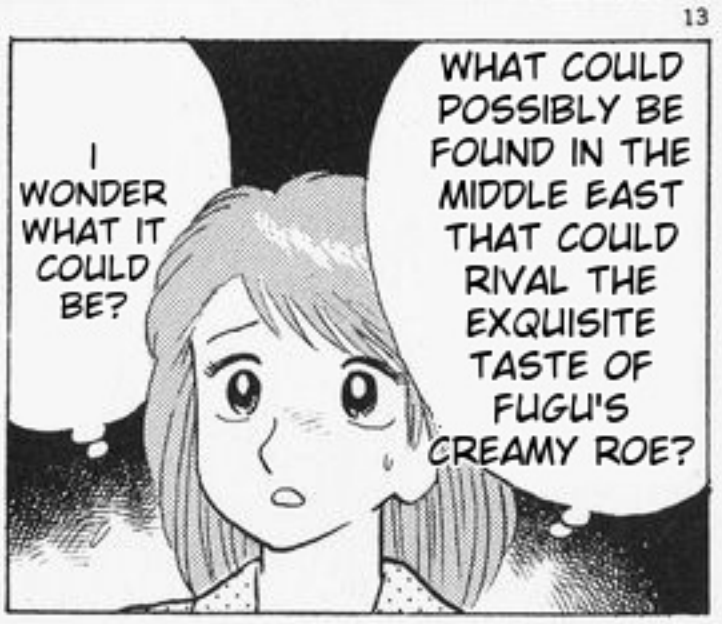
I WONDER WHAT IT COULD BE?
WHAT COULD POSSIBLY BE FOUND IN THE MIDDLE EAST THAT COULD RIVAL THE EXQUISITE TASTE OF FUGU'S CREAMY ROE?

I JUST HAD A LIGHTBULB MOMENT WHILE SAVORING THE DELICACY OF FUGU'S MILT.

aurant マックロウ

MY MIND WAS SOLELY FIXATED ON FISH!

EVEN IF IT'S A SUBSTITUTE FOR FUGU'S MILT,

THAT'S RIGHT, THE FINEST SELECTION WILL ARRIVE TOMORROW MORNING...

I CAN'T BELIEVE IT! IS WHAT WE JUST ORDERED GOING TO BE AS DELICIOUS AS FUGU'S MILT?

14

YAMAOKA, WE'LL DEFINITELY GET IT. IT'LL BE THE BEST OF THE BEST!

DON'T WORRY, MR.

DELIGHTFUL FLAVORS AWAIT!

FAIRLY. I'VE MANAGED TO GET SOME FANTASTIC INGREDIENTS.

YAMAOKA-SAN, HOW CONFIDENT ARE YOU ABOUT THIS?

15

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WELL THEN, HAVE YOU BROUGHT SOME DELICIOUS MACKEREL ROE TODAY?

HA HA HA... YESTERDAY IT WAS COD ROE,

UNDERSTOOD.

WELL THEN...

TIME IS OF THE ESSENCE, SO LET'S HURRY UP AND GET THOSE DISHES SERVED!

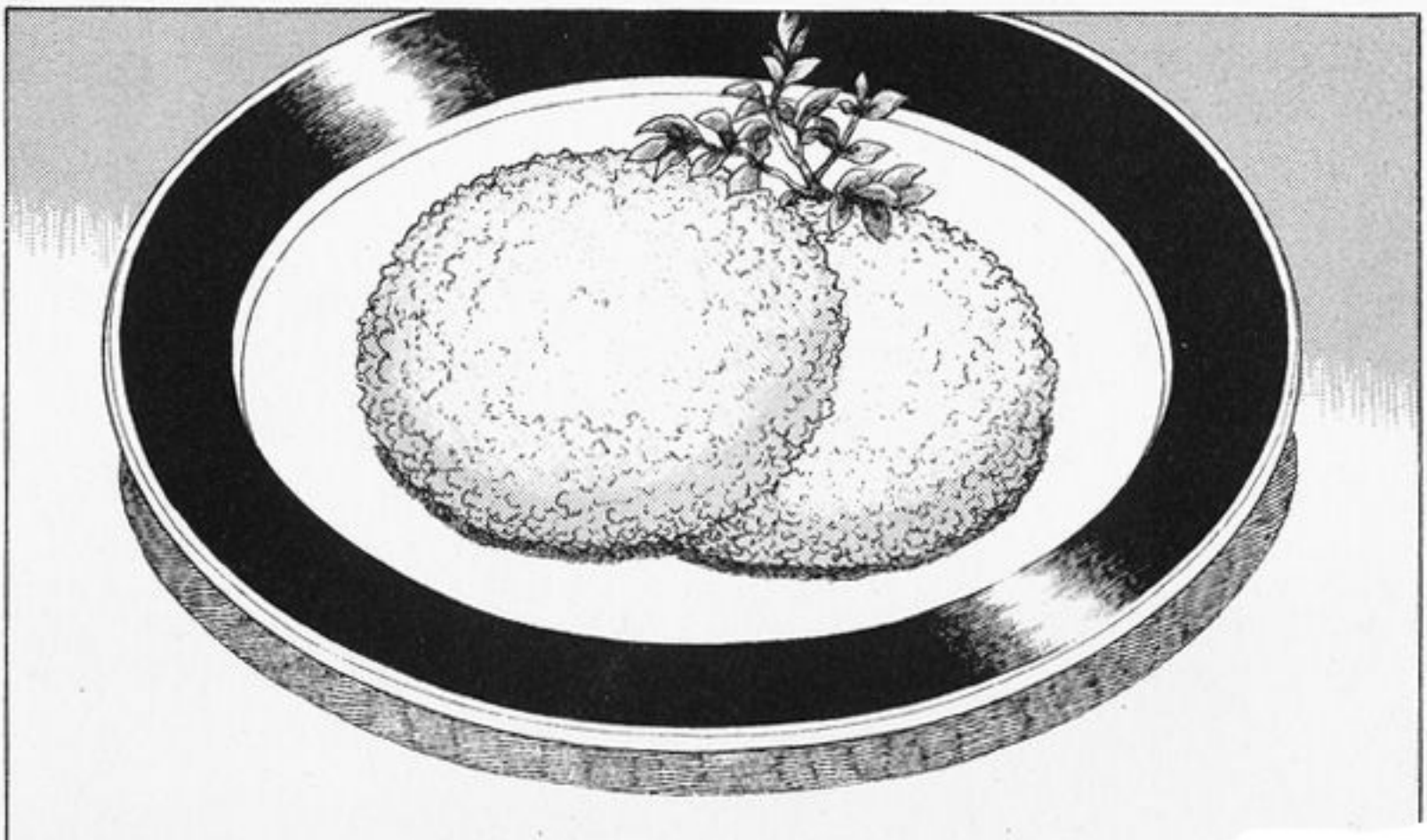
NOW, NOW, THE MASAKI COUPLE MUST BE ON THEIR WAY SOON.

THANK YOU FOR YOUR PATIENCE!

I CAN'T WAIT! I WONDER WHAT KIND OF FEAST MR. YAMAOKA IS GOING TO TREAT US TO.

HMM...

WELL, CONSIDERING WHAT HAPPENED YESTERDAY, IT'S BEST NOT TO HAVE TOO MANY EXPECTATIONS ABOUT WHAT THIS GUY WILL DO.



DELICIOUSNESS UNLEASHED!!

17

YOU'VE CAUGHT ON TO THE FLAVOR, HAVEN'T YOU?

UGH...

W-W-W-W-W-W-W-W-W-W-WHAT IS THIS?

EEK!!

BRAINS?!

IT'S BRAINS!

AND IT'S DEFINITELY NOT SOME CHEAP SUBSTITUTE!

THIS IS THE REAL DEAL, A TASTE THAT RIVALS EVEN THE DELICACY OF FUGU'S MILT!

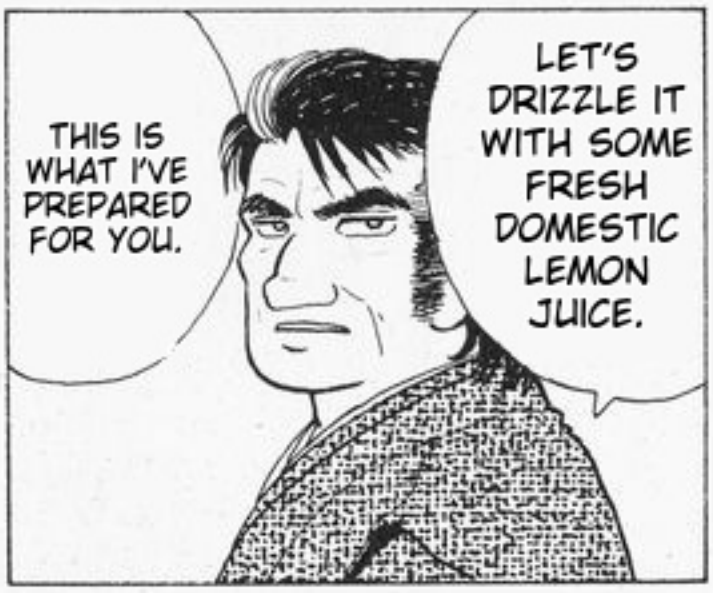
FRESH LAMB BRAINS LIGHTLY DUSTED WITH BREADCRUMBS, THEN PAN-FRIED IN RICH BUTTER – PURE CULINARY MAGIC!

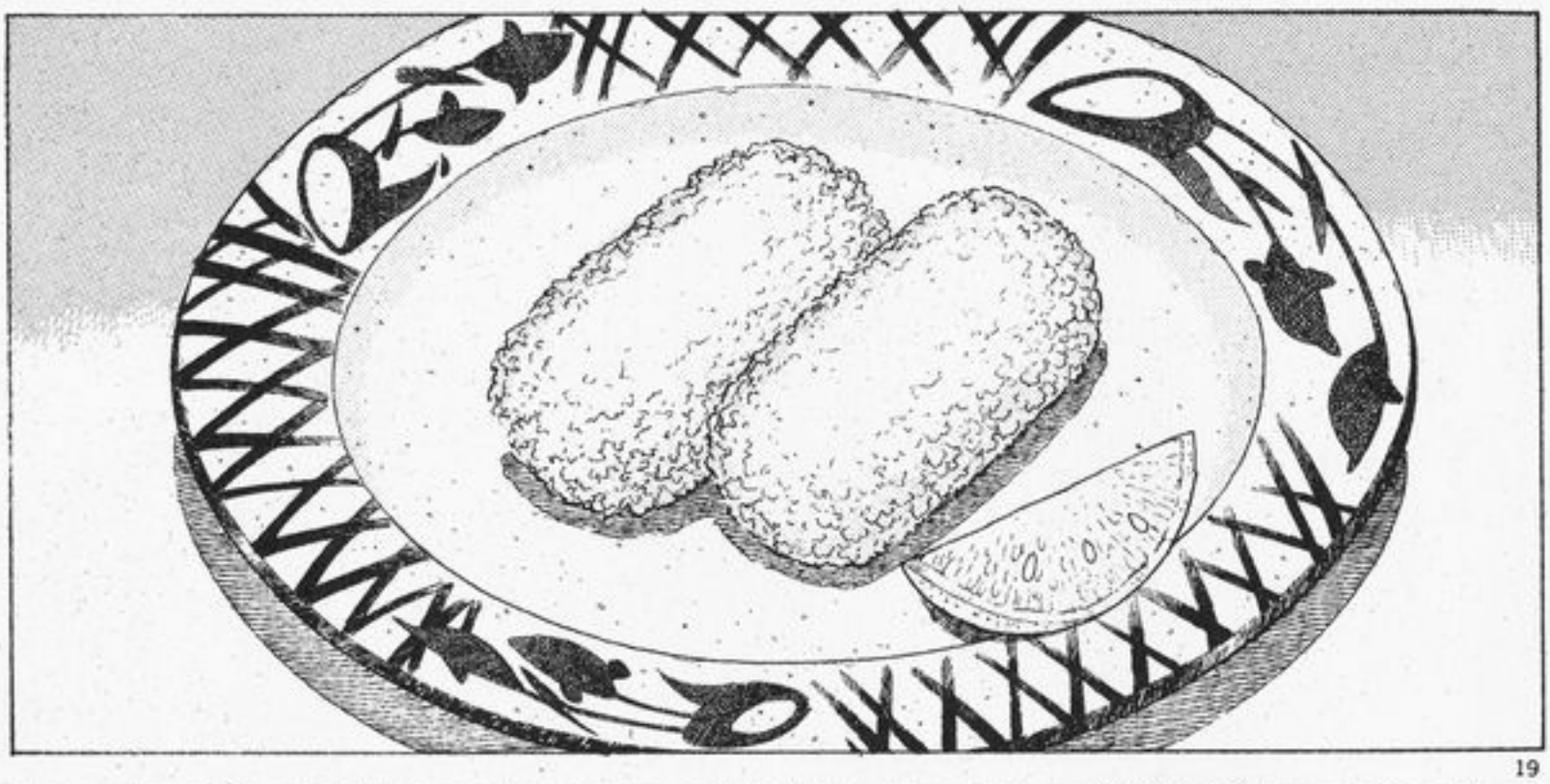
LAMB BRAINS, MY FRIEND!

HMM, JUST A HINT OF SALTINESS... THIS IS INCREDIBLE!

OH WOW, IS THAT WHAT IT WAS!

DELICIOUSNESS UNLEASHED!!





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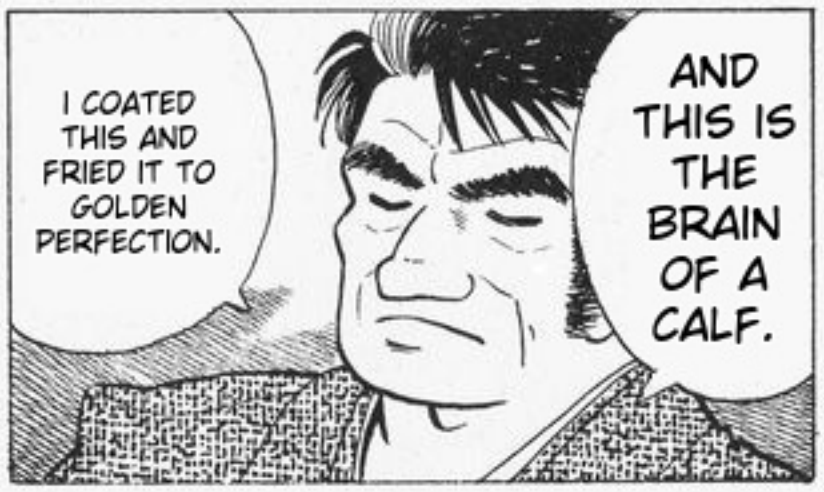


IF YOU COULDN'T EVEN THINK OF BRAIN FROM THE START, YOU SHOULDN'T BE TALKING SO BIG.

HAHA... WELL, AFTER DROPPING THAT MANY HINTS, IT'S NOT TOO HARD TO PUT ON YOUR THINKING CAP!

AH, SO IT'S BRAIN AFTER ALL... BOTH YAMAOKA-SAN AND PROFESSOR YUUZEN OPTED FOR BRAIN AS A SUBSTITUTE FOR FUGU'S MILT.

INDEED, WHEN IT COMES TO A SUBSTITUTE FOR FUGU'S MILT, THERE'S SIMPLY NOTHING ELSE QUITE LIKE IT.

BUT THE CHOICE MADE BY PROFESSOR YUUZEN WAS CALF...

OH, SO YOU'RE SAYING THE SAME BRAIN COULD LEAD TO LAMB!

GETTING LAMB BRAIN IS A PIECE OF CAKE!

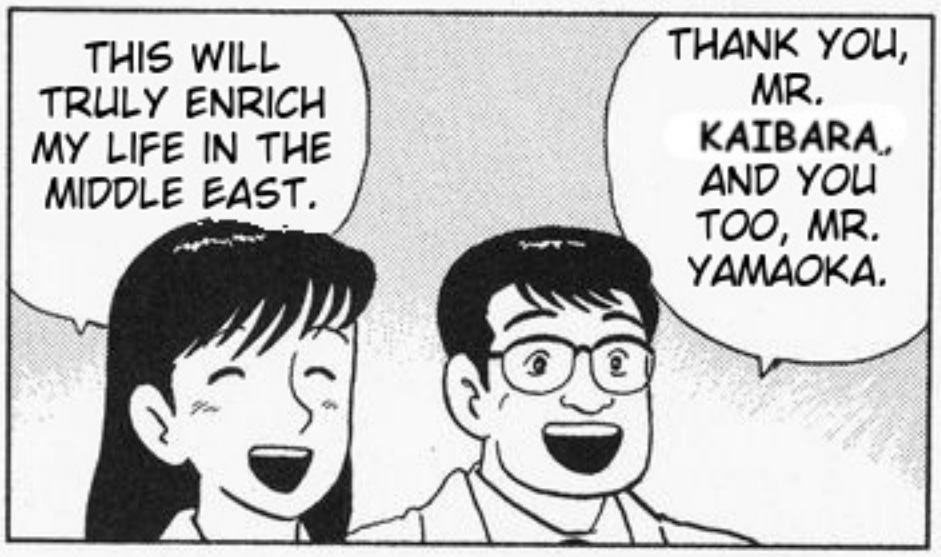
MASAKI-SAN, THE MIDDLE EAST IS RICH IN ARAB CULTURE, AND THEY LOVE THEIR LAMB.

20

IT'S IMPRESSIVE THAT **KAIBARA-SENSEI** CONSIDERED BRAIN AS A SUBSTITUTE FOR FUGU'S MILT, BUT YAMAOKA-SAN REDEEMED HIMSELF BY CHOOSING THE EASILY ACCESSIBLE LAMB FROM THE MIDDLE EAST.

FROM THE OUTSET,

DELICIOUSNESS UNLEASHED!!



I'VE GOT THIS HEAVY FEELING IN MY SIDE...

I WONDER IF MY LIVER'S ACTING UP...

IN TRADITIONAL MEDICINE, THEY SAY THAT WHEN YOUR LIVER'S IN BAD SHAPE, EATING THE SAME ORGAN CAN WORK WONDERS FOR YOU.

CONSUMING BEEF OR CHICKEN LIVER IS A GREAT OPTION!

22

I SEE WHAT YOU MEAN!

THERE ARE THOSE WHO CAN MUNCH ON BRAINS AND STILL NOT GAIN AN OUNCE OF SMARTS, YOU KNOW!

BEST NOT TO RELY ON THAT TOO MUCH,

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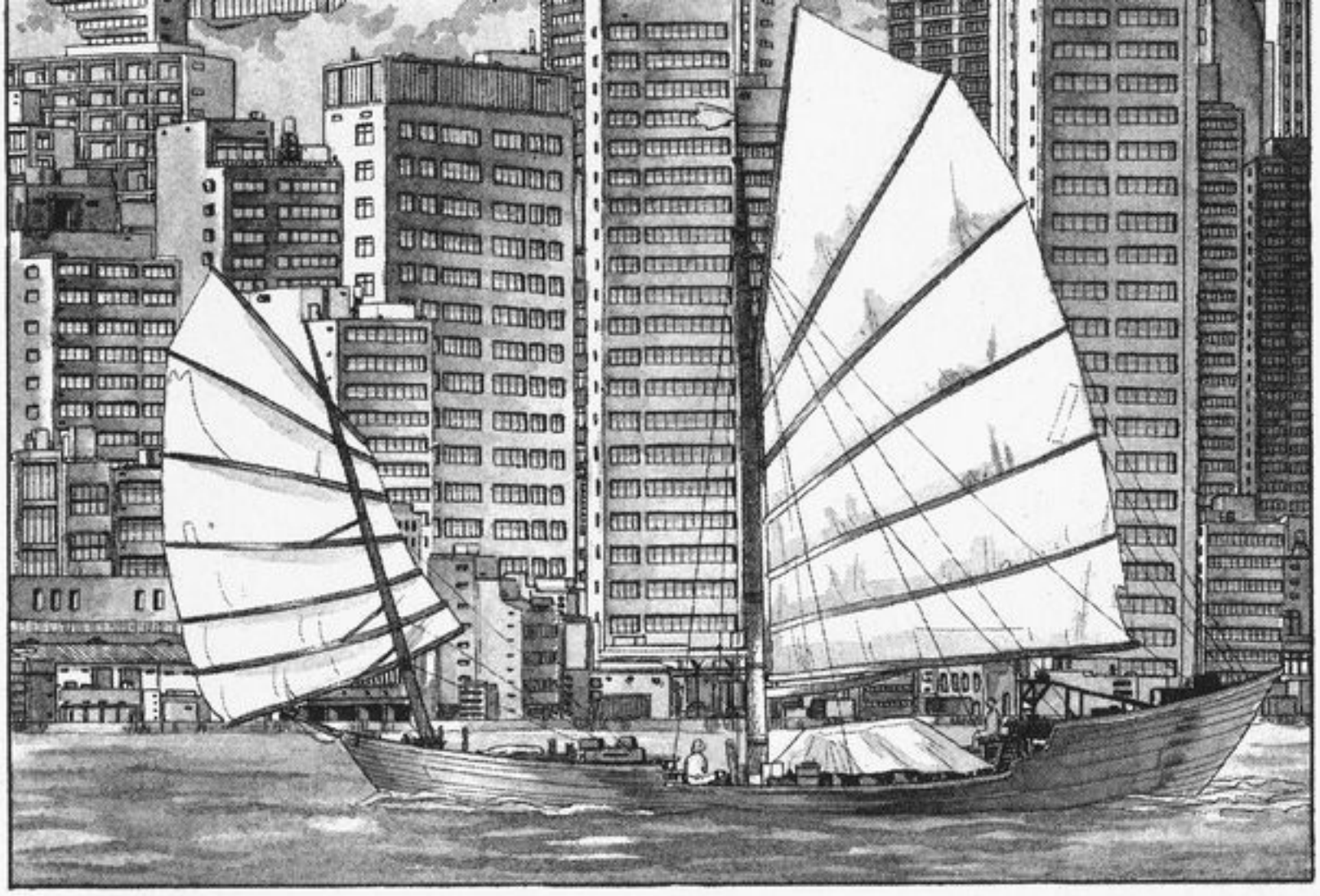

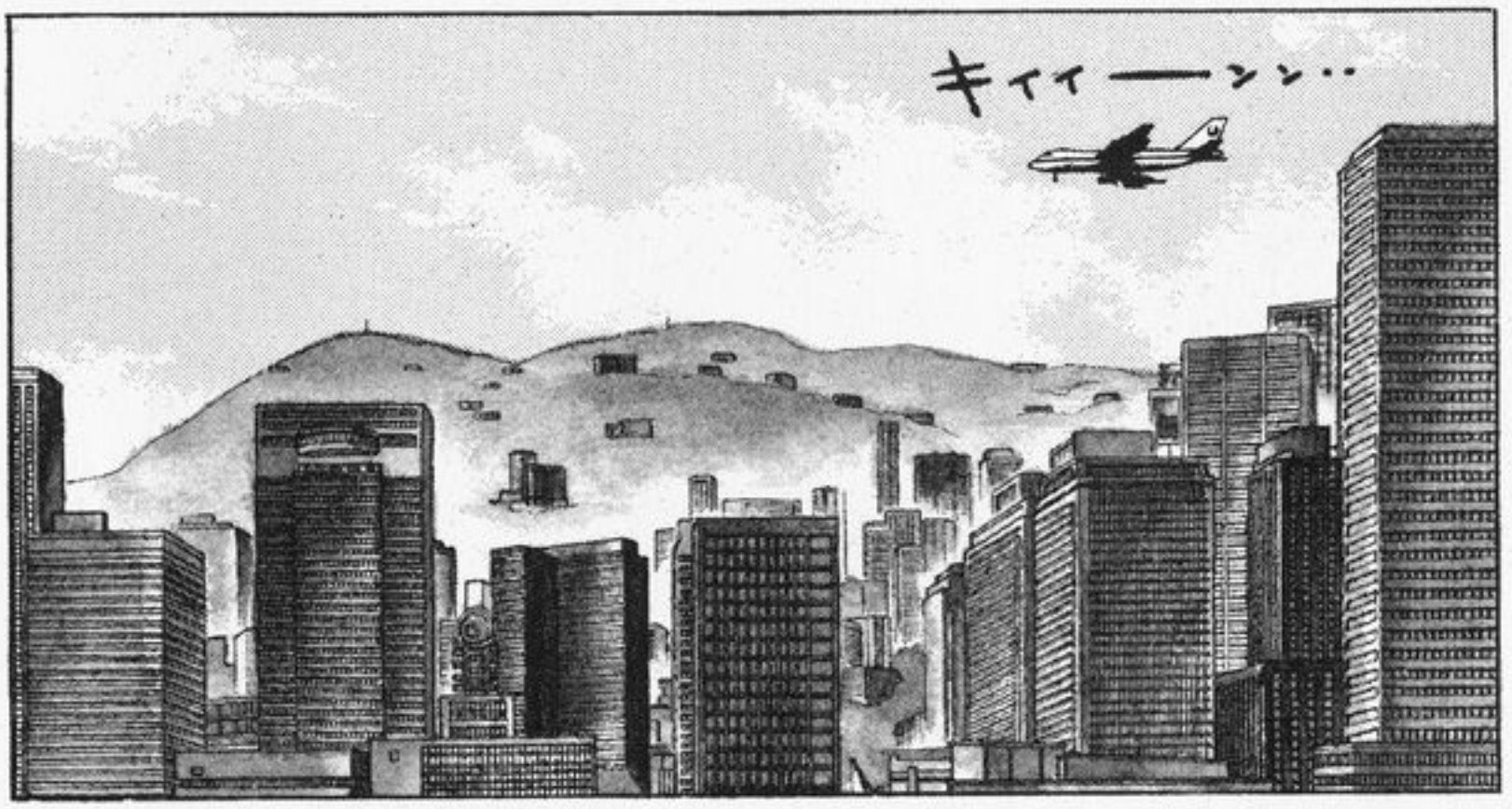
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2

HAVING TO LAND BETWEEN THE MOUNTAIN AND THE SKYSCRAPERS.
ISN'T IT AMAZING?

LOOK AT ALL THOSE TINY BOATS DANCING ON THE SEA!
WOW, WHAT A BREATHTAKING VIEW!

DELICIOUSNESS 11

YAMAOKA-SAN IS SUCH A BAD PERSON!

OH, DIVINE SPIRITS, JESUS, PLEASE WATCH OVER US!

THEY SAY THIS IS THE MOST CHALLENGING AIRPORT TO LAND AT IN THE WHOLE WORLD!

TOZAI NEWS HAS SENT THE THREE OF US FROM THE CULTURE DEPARTMENT HAVE COME TO REPRESENT...

THE WORLD PREMIERE SHOW OF HONG KONG'S MOVIE STAR DRAGON LEE'S LATEST FILM IS SET TO UNFOLD, INVITING MEDIA REPRESENTATIVES FROM ACROSS THE GLOBE!

WWWWWWWW HAHAMOCHIYA'S EEEEEEEEEEEEEE!

3

RUBBING ELBOWS WITH THIS CROWD IS THE LAST THING I WANTED, AND LET'S BE HONEST, THE MOVIE IS BOUND TO BE A SNOOZE FEST.

I REALLY DIDN'T WANT TO COME HERE.

I LOATHE FLYING!

I HAD NO DESIRE TO SET FOOT IN HONG KONG.

DEPUTY CHIEF, CHEER UP, WILL YOU?

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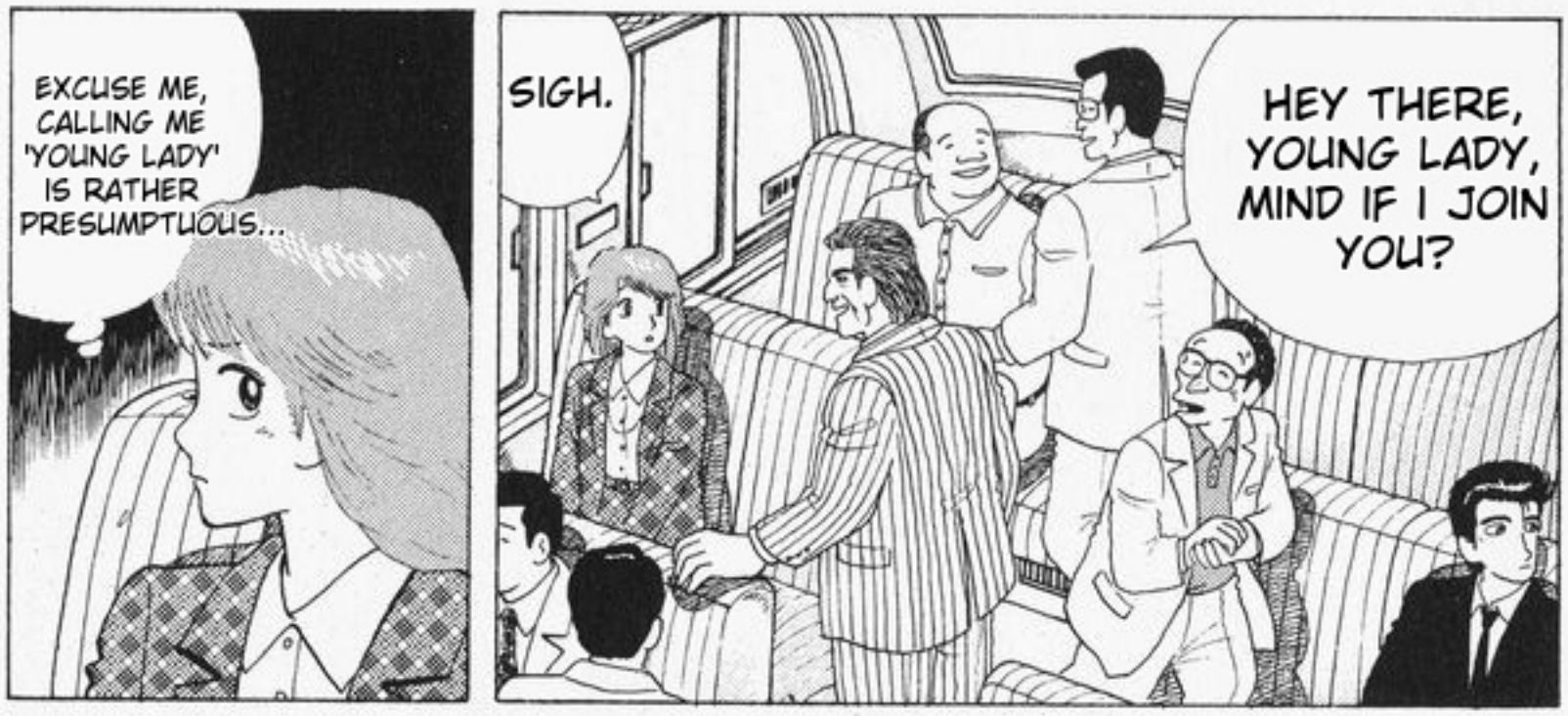
DON'T COMPLAIN. DIRECTOR TANIMURA BELIEVES THAT COVERING HONG KONG CUISINE WILL BE INVALUABLE FOR OUR ULTIMATE MENU CREATION, AND HE CHOSE US AS REPRESENTATIVES.
HMPH. THERE'S NO WAY WE'D FIND A GOOD RESTAURANT IN A GROUP LIKE THIS.
UGH, YOU ALWAYS SAY THINGS THAT CRUSH PEOPLE'S SPIRITS...!
SEIICHI FUYUMOTO, HEAD OF THE SOCIAL AFFAIRS DEPARTMENT AT TEITO NEWSPAPER, AGE 47.
AH, TOZAI NEWSPAPER...?
HUH? OH, NICE TO MEET YOU, FUYUMOTO FROM TEITO NEWSPAPER.
UH, WERE YOU FUKUKUN?
UM, I AM TOMII, SERVING AS THE VICE PRESIDENT OF THE CULTURAL DEPARTMENT...
HMM, I THINK THE NAME FUKUH IS MUCH BETTER...
YOU SHOULD CHANGE IT.
HA HA... EVEN IF YOU SAY THAT, WHAT CAN I DO?

DELICIOUSNESS UNLEASHED!!



5

I'M ONE OF THE TEAM MEMBERS; MY NAME IS KURITA.

THIS ISN'T JUST A GOURMET GAME; IT'S THE CREATION OF THE ULTIMATE MENU!

YIKES! THE PERSON IN CHARGE OF A PROJECT THAT HOLDS YOUR COMPANY'S HONOR IS A GIRL LIKE YOU!

OUR AIM IS TO FIND REAL FOOD, NOT RESTAURANT RATINGS OR FOOD BRAGGING.

THAT'S NOT IT AT ALL!

US? NO WAY, THE ONE IN CHARGE OF THE SO-CALLED ULTIMATE GOURMET PROJECT IS...

6

GIVING SUCH AN IMPORTANT TASK TO A GIRL LIKE YOU?! HAHAHAHA!!! WHAT WAS OHARA-SAN THINKING?!

HA HA HA! YOU CAN'T TRULY UNDERSTAND THE REAL TASTE OF FOOD UNLESS YOU'VE SAVORED EVERY FLAVOR LIKE I HAVE—SWEET, SOUR, ALL OF IT!

HOW RUDE!

W-WHAT ARE YOU DOING?!

DELICIOUSNESS 11

A STAFF MEMBER FROM TEITO NEWSPAPER WAS CAUGHT PUFFING ON A PIPE IN A 'NO SMOKING' ZONE AND WAS SAVED FROM THE CLUTCHES OF THE HONG KONG POLICE BY THE QUICK THINKING OF A FELLOW JAPANESE PASSENGER.

禁煙
NO SMOKING

BREAKING NEWS FROM TOZAI NEWS' REPORTER IN HONG KONG!

7

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UNTIL THEN, YOU'RE FREE TO ROAM AS YOU PLEASE.

CASHIER

THE WELCOME DINNER HOSTED BY PRESIDENT YUAN XIAOMU OF DIAMOND FILM COMPANY KICKS OFF AT SEVEN O'CLOCK SHARP.

HMPH!

OH DEAR... SHARING A ROOM WITH THE DEPUTY DIRECTOR, HUH?

518

SHERATON HOTEL

ALRIGHT... SINCE WE HAVE SOME TIME BEFORE THE DINNER PARTY, I THINK I'LL GO EXPLORE THE CITY.

I'M YUKO KURITA FROM THE TOZAI NEWSPAPER. WE'VE BECOME ROOMMATES, SO I LOOK FORWARD TO GETTING TO KNOW YOU!

I CAN'T BELIEVE I'M STUCK IN THE SAME ROOM WITH A GUY LIKE YOU—IT'S THE BIGGEST MISFORTUNE OF THIS CENTURY!

I'M MISAKO TOMONO FROM THE 'WEEKLY NEW ERA' EDITORIAL TEAM. NICE TO MEET YOU!

8

DO YOU SPEAK CANTONESE? MY DAD WAS INVOLVED IN CHINESE TRADE, SO I SPENT A FEW YEARS IN GUANGZHOU.

HOW ABOUT EVERYONE ELSE?

WOW, YOU SURE SEEM RELUCTANT ABOUT IT!

I'M GOING TOO!

HUH?

HEY, HEY, ARE YOU REALLY PLANNING TO LEAVE YOUR BOSS BEHIND?!

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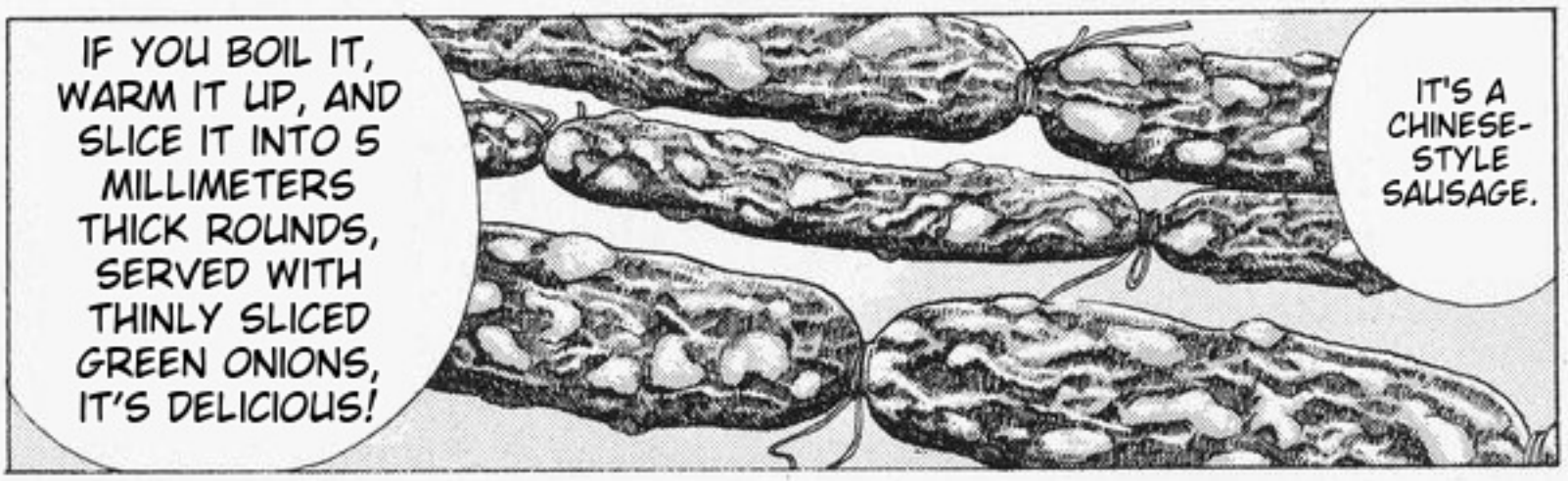
HOW SELFISH CAN YOU GET?!

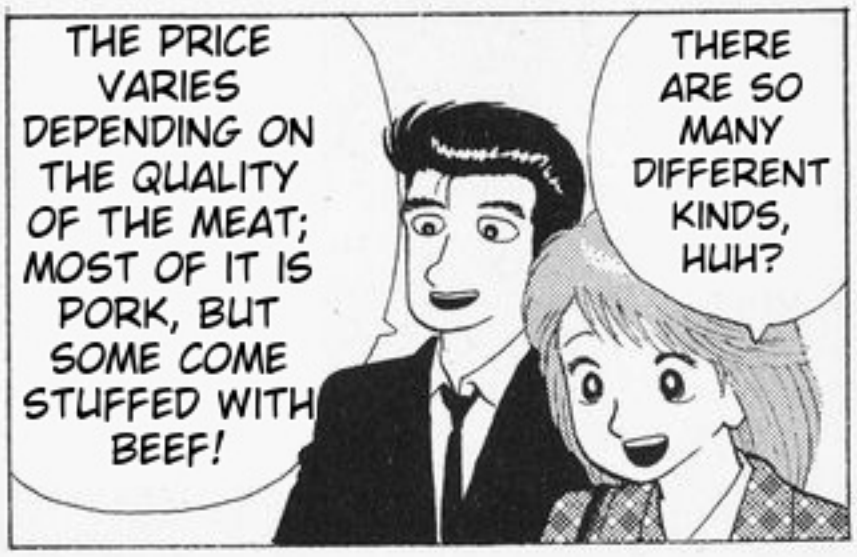
WELL THEN, YOUR CANTONESE MUST BE FLUENT!

THAT'S FANTASTIC! LET'S GO TOGETHER, ABSOLUTELY!

DELICIOUSNESS!

9





IT SMELLS SO FUNKY! THESE FISH ARE ALL SPOILED!

W- WHAT'S THIS?

THIS IS CALLED SALTED FISH, A DELIGHTFUL TREAT OF FISH PRESERVED IN SALT.

IT'S NOT ROTTEN, I PROMISE!

IS IT REALLY THAT SALTY?

BUT IT'S SO SALTY THAT JUST A 5-MILLIMETER THICK SLICE CAN FLAVOR AN ENTIRE BOWL OF RICE!

IF YOU SLICE IT THIN AND FRY IT UP IN A WOK WITH SOME OIL, IT TURNS INTO AN ABSOLUTELY MOUTHWATERING DISH!

ONCE YOU GET HOOKED, THOUGH, IT'S SO DELICIOUS YOU JUST CAN'T STOP EATING!

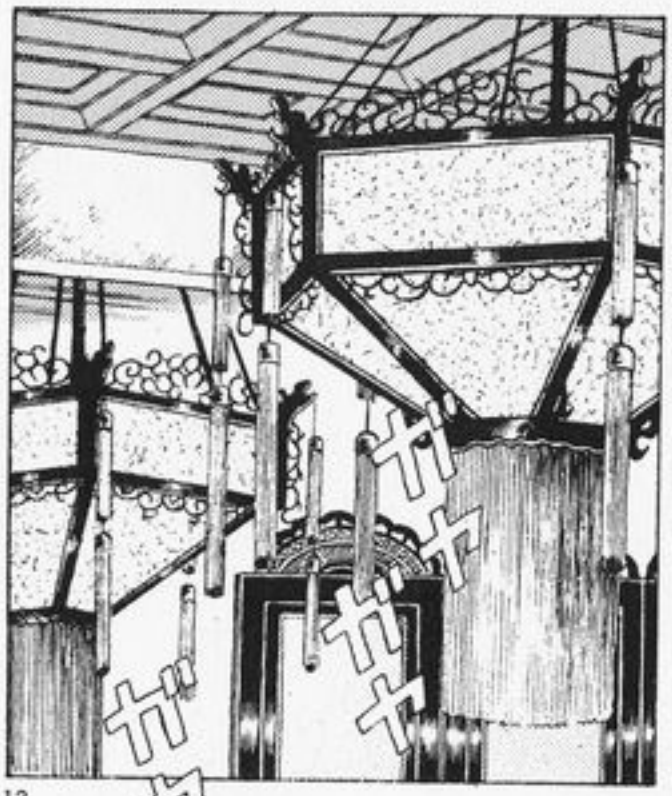
YIKES! NO WONDER IT'S SO SALTY!

THE FISHERMEN LOAD THEIR BOATS WITH HEAPS OF SALT AND SHOVE IT INTO THE FISH'S MOUTH BEFORE BURYING IT IN SALT!

APPARENTLY,

DELICIOUSNESS!

11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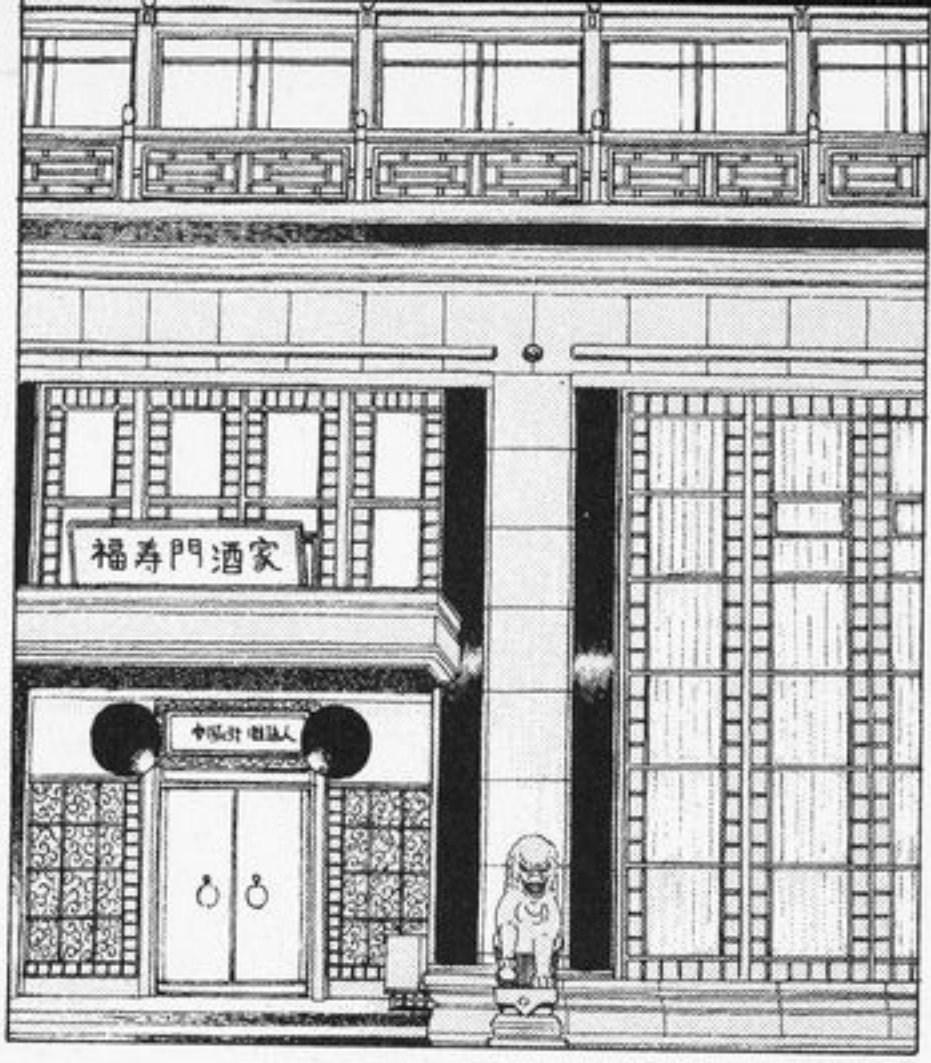
福寿門酒家

12

OH, UM, YES, HOW ARE YOU?

OH, WHAT A COINCIDENCE! WE'RE AT THE SAME TABLE AS THE TOZAI NEWSPAPER!
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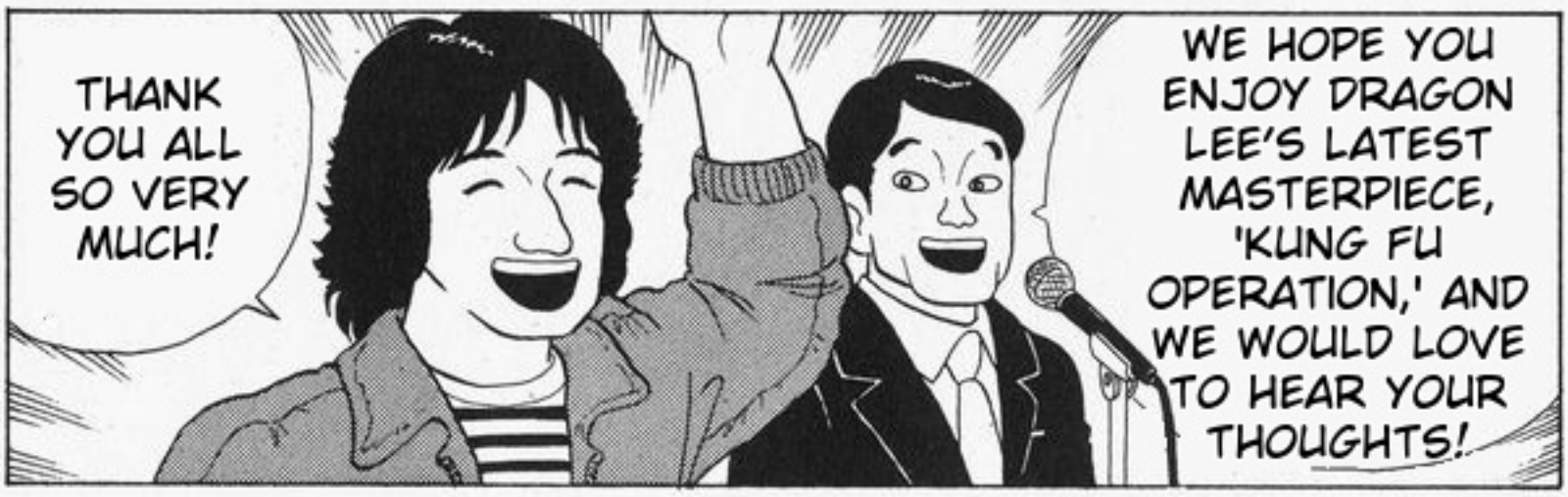
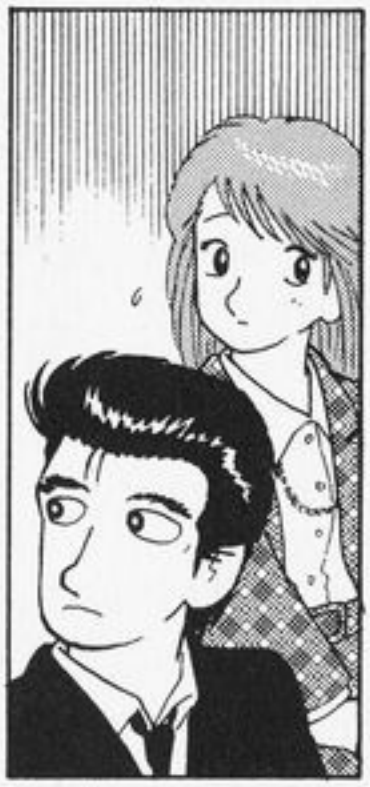
DELICIOUSNESS UNLEASHED!!

13





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WELCOME, EVERYONE! I'VE POURED MY HEART INTO PREPARING DELICIOUS DISHES JUST FOR YOUR DELIGHT, SO-

PLEASE, TAKE YOUR TIME AND ENJOY EVERY MOMENT!

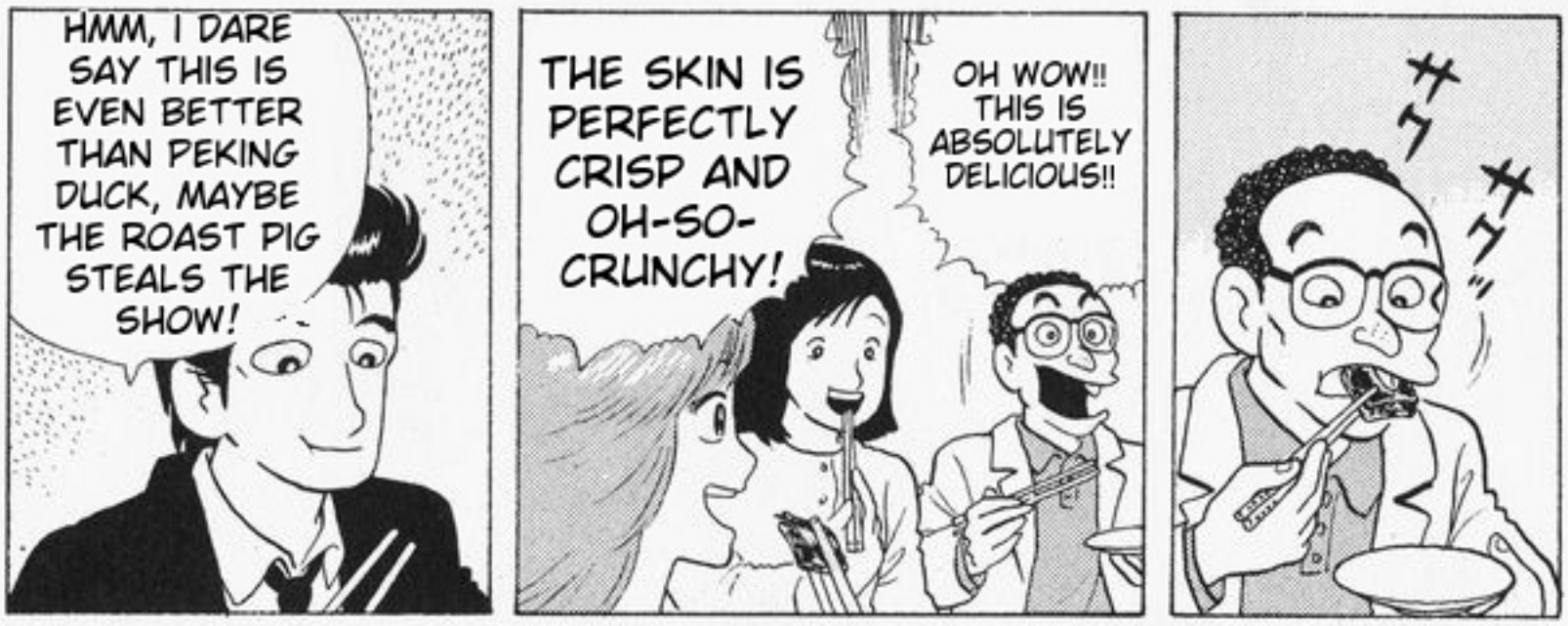
14

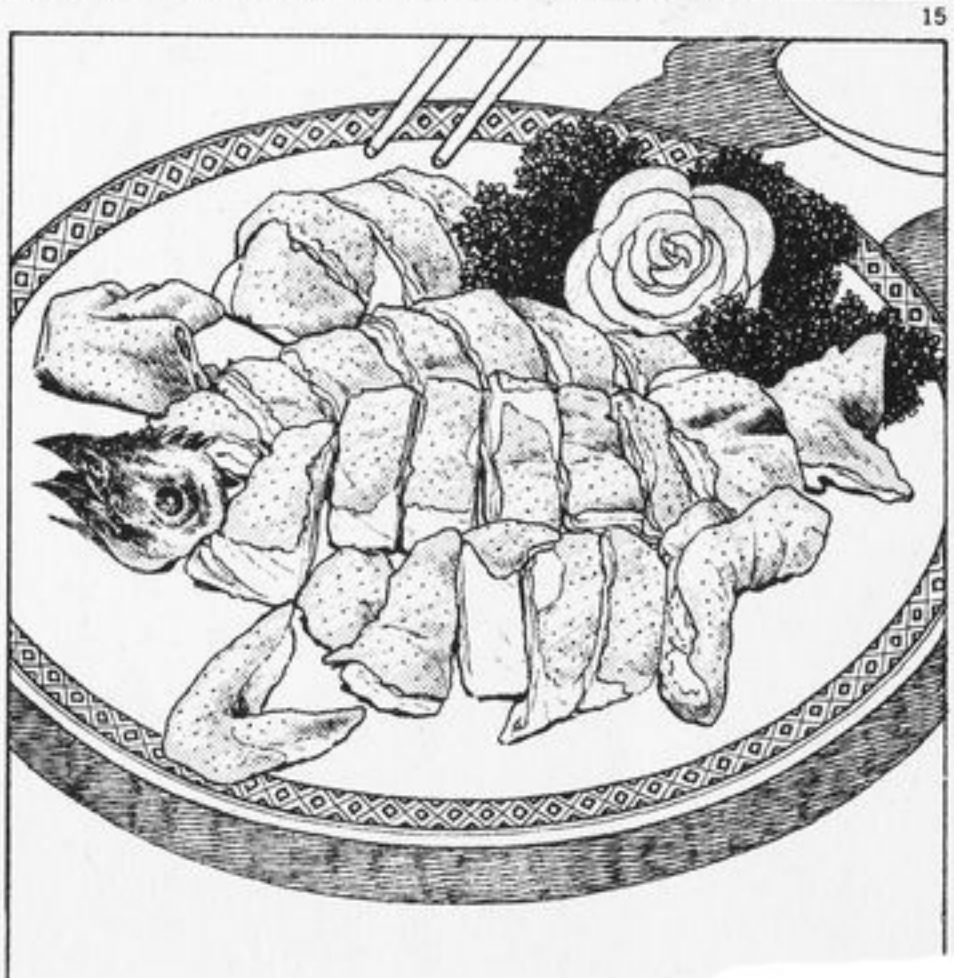
OH WOW, LOOK AT THAT! IT'S A WHOLE ROASTED PIGLET!

IT'S JUST LIKE ENJOYING PEKING DUCK!

THIS IS MEANT TO BE SAVORED WITH JUST THE SKIN!

DELICIOUSNESS 11





THEY CALL IT THE GOLDEN CHICKEN, AND IT'S CONSIDERED THE TASTIEST IN ALL OF CHINA!

THEY RAISE CHICKENS IN THE REGION FROM HONG KONG TO GUANGZHOU.

THE CHICKEN HERE IS A WHOLE DIFFERENT BREED COMPARED TO THE FRIED CHICKEN IN AMERICA AND JAPAN!

WHOA, THIS IS DOWNRIGHT SCRUMPTIOUS -!!

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16

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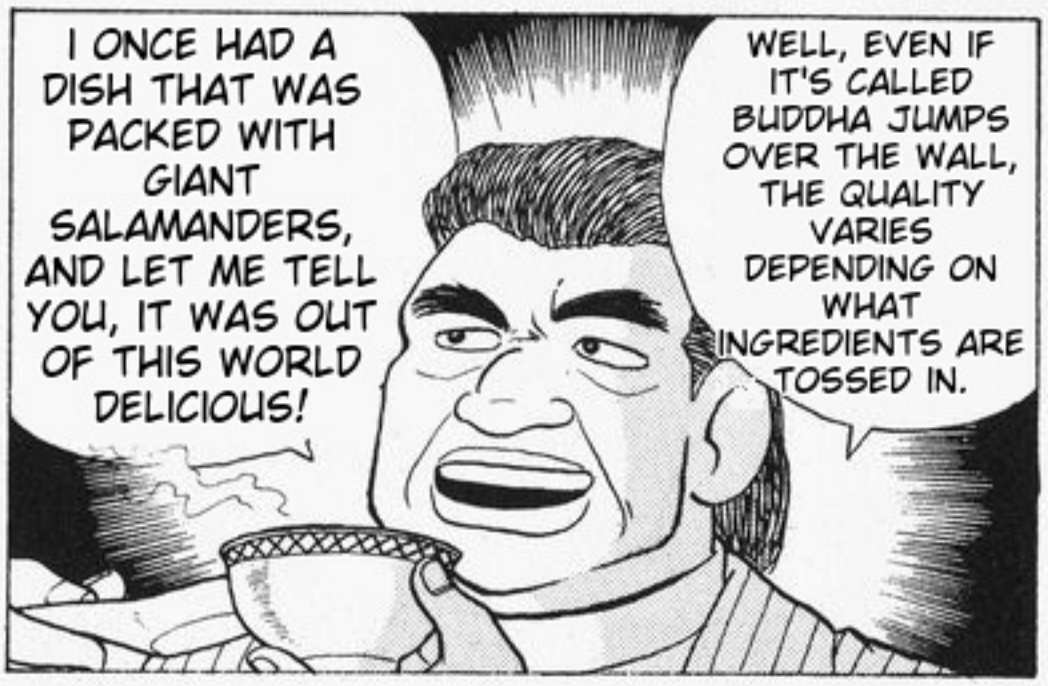
THE CHICKEN I HAD AT ANOTHER PLACE BEFORE WAS WAY MORE FATTY!

IT'S SO DELICIOUS THAT EVEN MONKS IN TRAINING LEAP OVER FENCES JUST TO SAVOR THIS SOUP!

OH WOW, THIS IS SOME INCREDIBLE BUDDHA JUMPS OVER THE WALL!

DELICIOUSNESS 11



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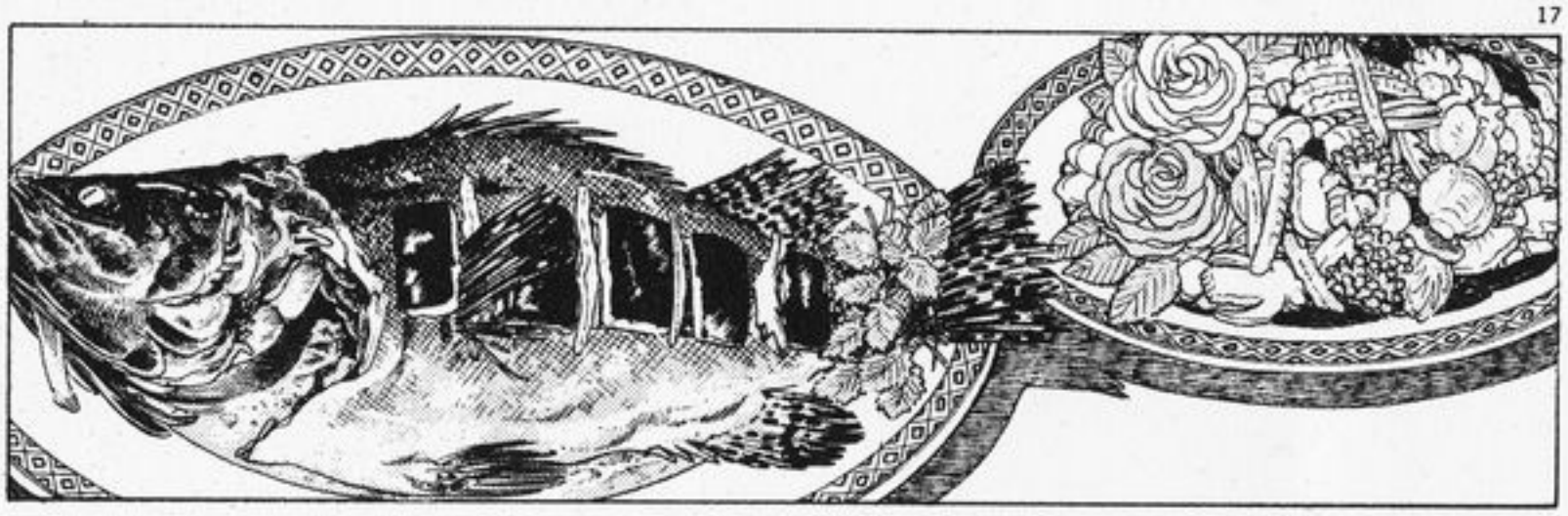
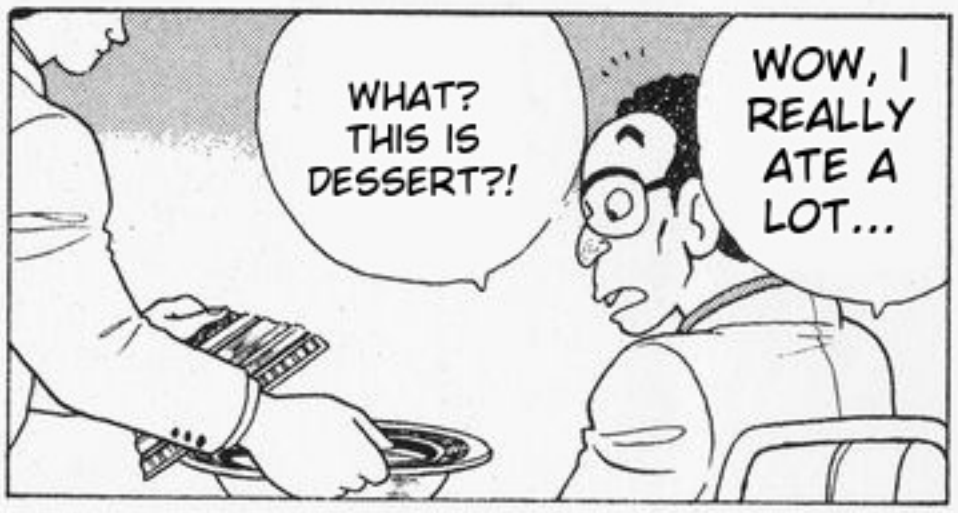
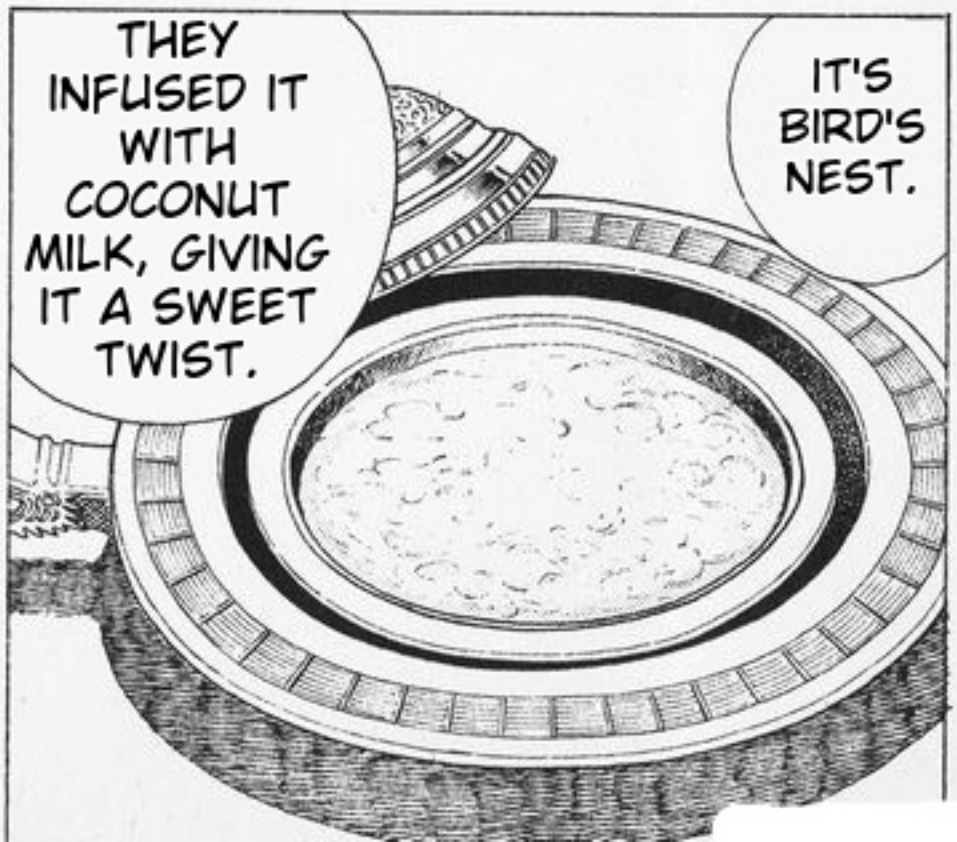






NO, EACH DISH WAS TRULY MAGNIFICENT, AND I THOROUGHLY ENJOYED IT!

HOW DID YOU FIND THE DISHES? WERE YOU SATISFIED?

IF YOU SAY SO...

IT WAS ABSOLUTELY DELICIOUS!

CONSIDERING THE ESTEEMED REPUTATION OF CHEF YUAN, THIS DINNER WAS A BIT OF A LETDOWN.

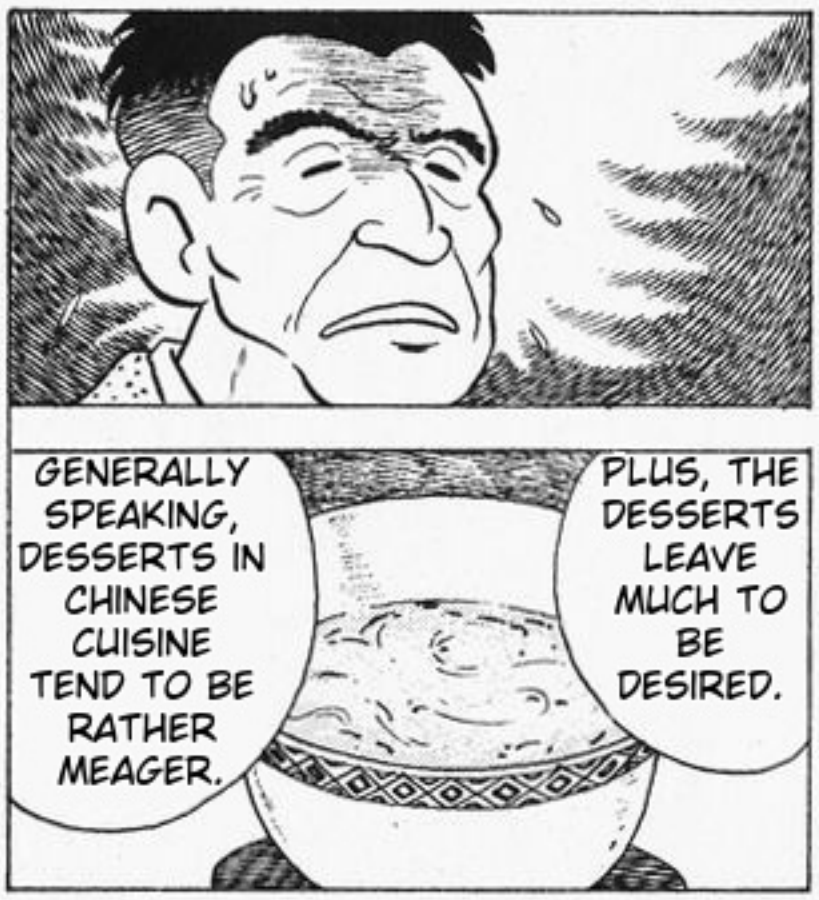
HOWEVER, IF I MAY SPEAK FRANKLY,

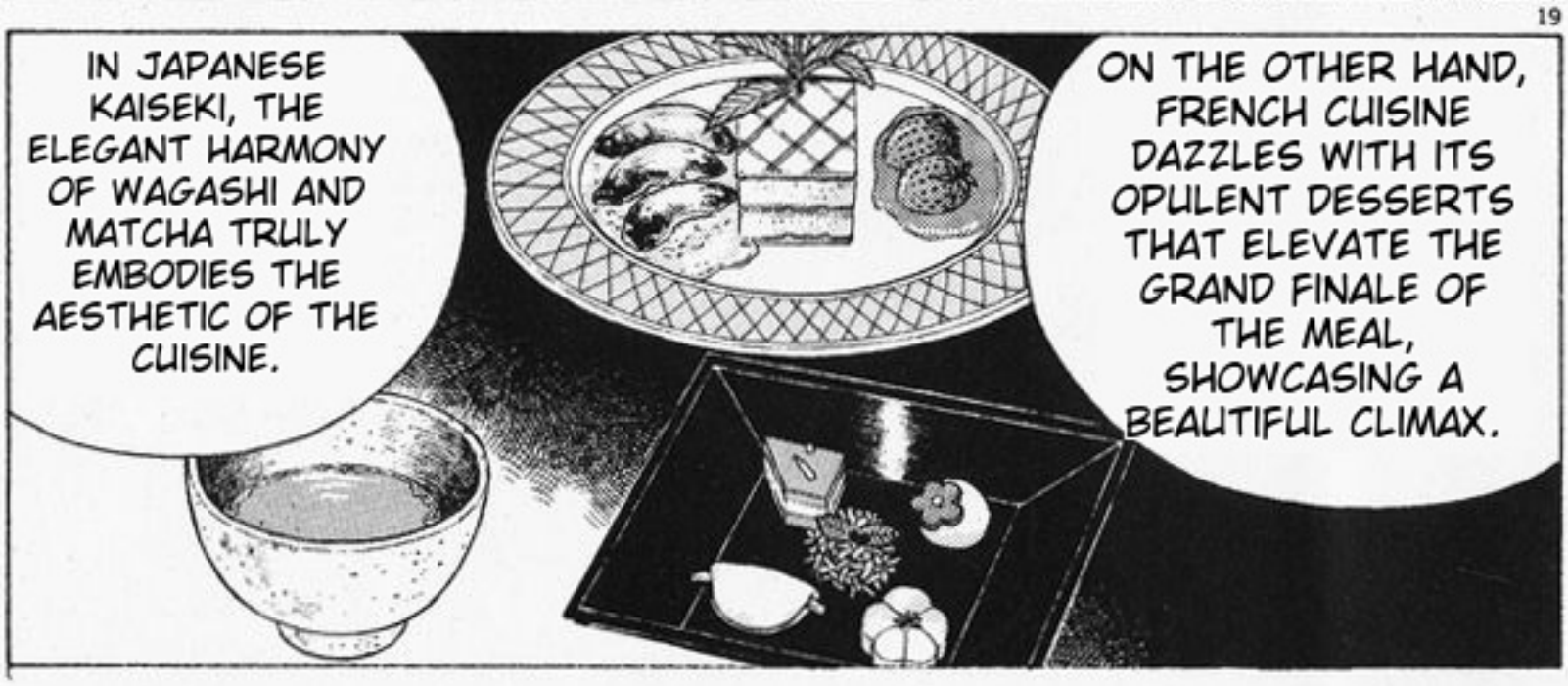
THE SKIN OF THE SUCKLING PIG AT 'GUANGZHOU RESTAURANT' WAS CRISPIER AND MORE FLAVORFUL.

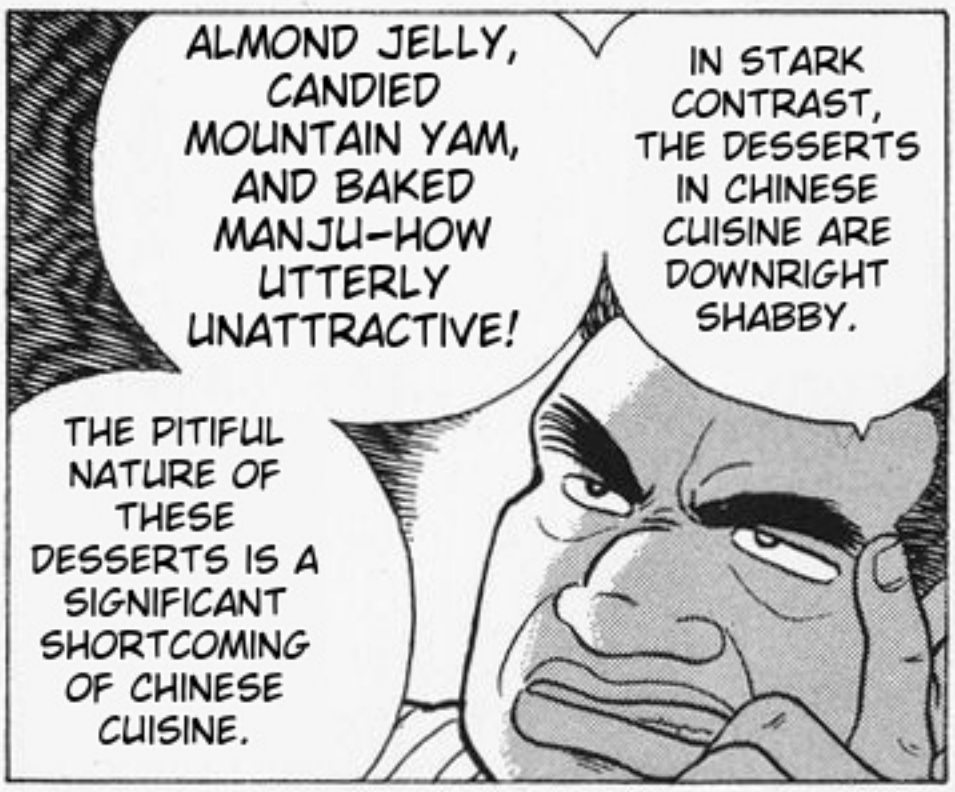
FIRST, THE SUCKLING PIG...

WHAT DO YOU MEAN BY THAT?

DELICIOUSNESS UNLEASHED!!







I DON'T QUITE SEE IT THAT WAY.

20

THE CRISPY SKIN COMES FROM A ROUGH COOKING METHOD THAT LEAVES EXCESS FAT BEHIND. IF DONE RIGHT, THE FAT RENDERS OUT, LEAVING A DELIGHTFUL CRUNCH.

ACTUALLY, THAT'S THE OPPOSITE!

THE FLAVOR OF THE GUANGZHOU RESTAURANT IS UNMATCHED.

AS MR. FUYUHON SAID, THE SKIN OF THE PIGLET AT GUANGZHOU WAS IRRESISTIBLY CRISPY.

FIRST UP, THAT LITTLE PIGLET—I'VE HAD IT AT THE GUANGZHOU RESTAURANT MYSELF!

RIGHT? I MEAN, THEIRS IS CLEARLY SUPERIOR!

HONESTLY, A CHICKEN LIKE TODAY'S, WITH JUST THE RIGHT AMOUNT OF FAT, BRINGS OUT THE TRUE FLAVOR OF THE MEAT MUCH BETTER THAN ONE THAT'S OVERLY GREASY.

PLUS, IF THE CHICKEN IS TOO FATTY, IT MASKS THE NATURAL DELICIOUSNESS OF THE MEAT WITH A HEAVY TASTE FROM THE GREASE.

UGH, GRR.....

DELICIOUSNESS UNLEASHED!!

TODAY'S BUDDHA JUMPS OVER THE WALL IS ALL ABOUT ENSURING OUR WELL-BEING AS GUESTS.

WELL-BEING?

JUST TOSSING IN A GIANT SALAMANDER OR MOUNTAIN TURTLE WON'T CUT IT.

AND THEN THERE'S BUDDHA JUMPS OVER THE WALL; ITS FLAVOR PROFILE SHIFTS DRAMATICALLY DEPENDING ON WHAT INGREDIENTS ARE ADDED.

SO WHAT DOES THAT MEAN?!

PRESIDENT YUAN CRAFTED A RESTORATIVE VERSION OF THIS DISH TO REJUVENATE US WEARY TRAVELERS FROM JAPAN, ALLOWING US TO FULLY ENJOY OUR ADVENTURE IN HONG KONG.

DID YOU REALLY NOT NOTICE ALL THE DIVERSE HERBAL INGREDIENTS TUCKED AWAY IN THERE?

IT'S NOT JUST ABOUT DELICIOUSNESS; IF YOU OVERLOOK THIS, YOU'LL NEVER GRASP ITS TRUE ESSENCE.

BUDDHA JUMPS OVER THE WALL IS A PROFOUND DISH THAT TRANSFORMS ENTIRELY BASED ON ITS COMPONENTS.

Y-YOU SCOUNDREL!!

MR. YUAN, MAY I ATTEMPT TO CREATE A DESSERT?

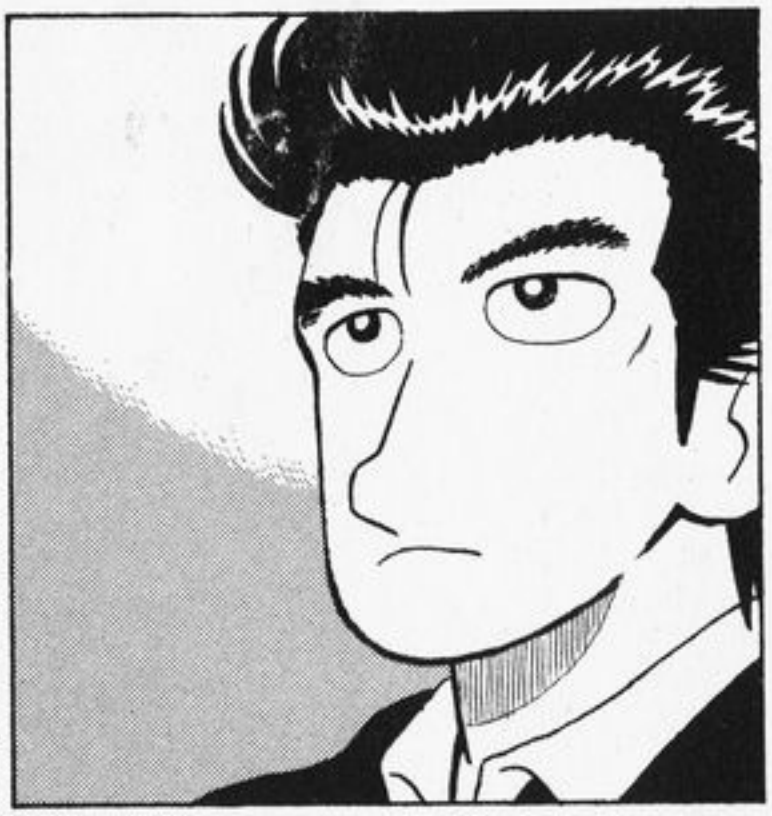
HUH! YOU WANT TO MAKE A DESSERT?

THERE'S JUST NO DENYING THAT CHINESE DESSERTS FALL SHORT COMPARED TO THEIR FRENCH AND JAPANESE COUNTERPARTS!

BUT DESSERTS ARE INDEED A CHALLENGE!!

A WEIRD LITTLE MANJU ISN'T GOING TO CUT IT!!

AHAHAHA! CAN YOU WHIP UP A DESSERT THAT CAN HOLD ITS OWN AGAINST THE LUXURIOUS SWEETS OF FRENCH CUISINE OR THE DELICATE CONFECTIONS OF KAISEKI?!



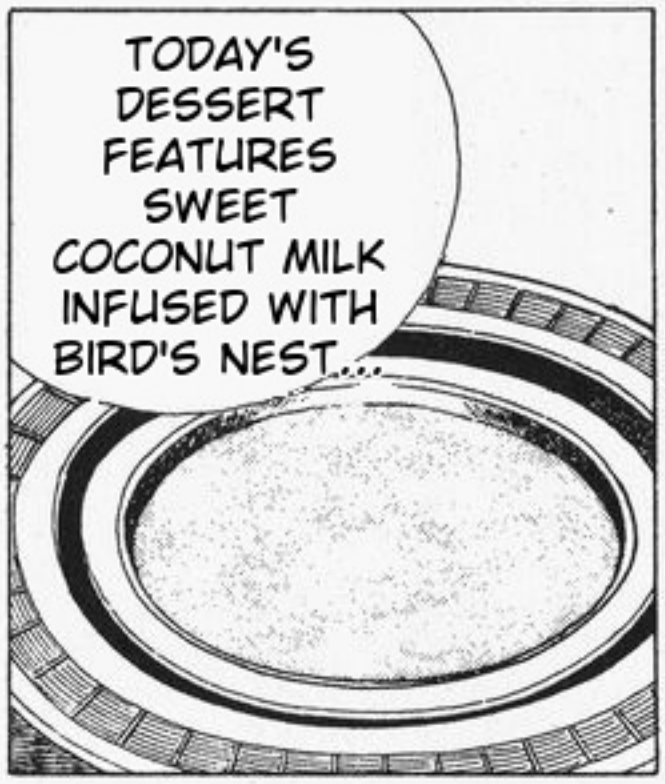
第3話

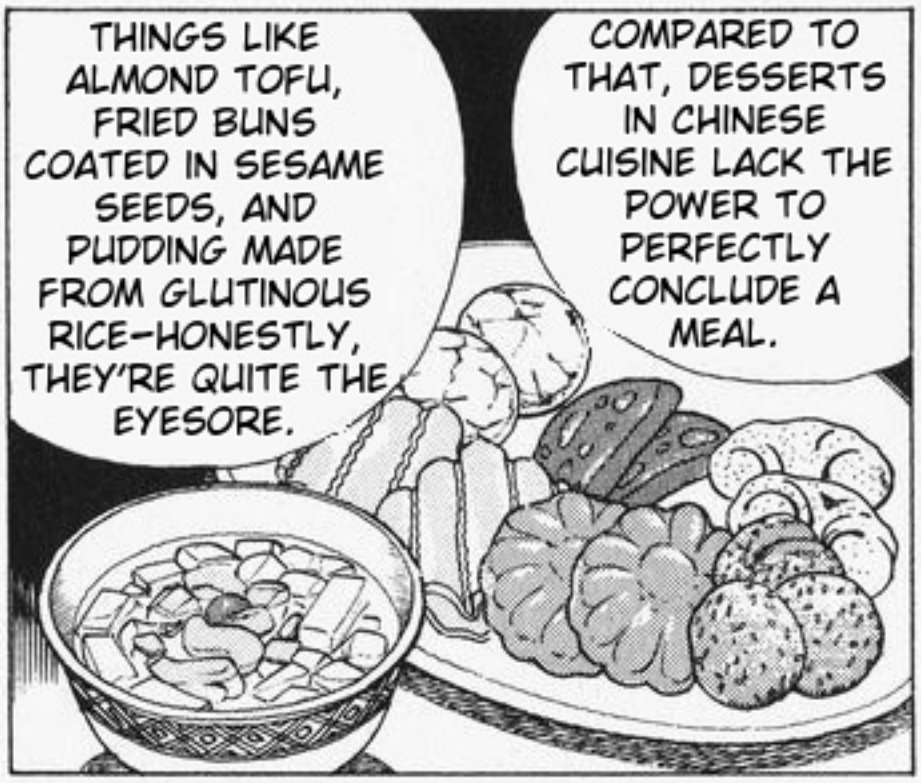
香港味勝負

〈中編〉

香港工商銀行
金鑽閣
美雅皮
信和中心百貨
總統雀會
總統
BUT ALAS, THE FLAW IN CHINESE CUISINE LIES IN ITS LACKLUSTER DESSERTS...
福壽門酒家
CONSIDER THE WONDERS OF FRENCH CUISINE: SORBET, ICE CREAM, SWEETS-OH, THE VARIETY IS SIMPLY ENDLESS!
LET'S CROWN THE MEAL OF THE DAY WITH A DAZZLING FINALE.
JAPANESE KAISEKI SHOWCASES THE BEAUTY OF WAGASHI, ARTFULLY REFLECTING THE AESTHETICS OF THE SEASON.
AND WITH THE VIBRANT GREEN OF MATCHA, IT'S THIS THAT BRINGS KAISEKI TO ITS GLORIOUS CONCLUSION.

DELICIOUS!


TODAY'S DESSERT FEATURES SWEET COCONUT MILK INFUSED WITH BIRD'S NEST...


THINGS LIKE ALMOND TOFU, FRIED BUNS COATED IN SESAME SEEDS, AND PUDDING MADE FROM GLUTINOUS RICE—HONESTLY, THEY'RE QUITE THE EYESORE.
COMPARED TO THAT, DESSERTS IN CHINESE CUISINE LACK THE POWER TO PERFECTLY CONCLUDE A MEAL.

WELL, YOUR POINT IS WELL TAKEN; I FULLY ACKNOWLEDGE IT.

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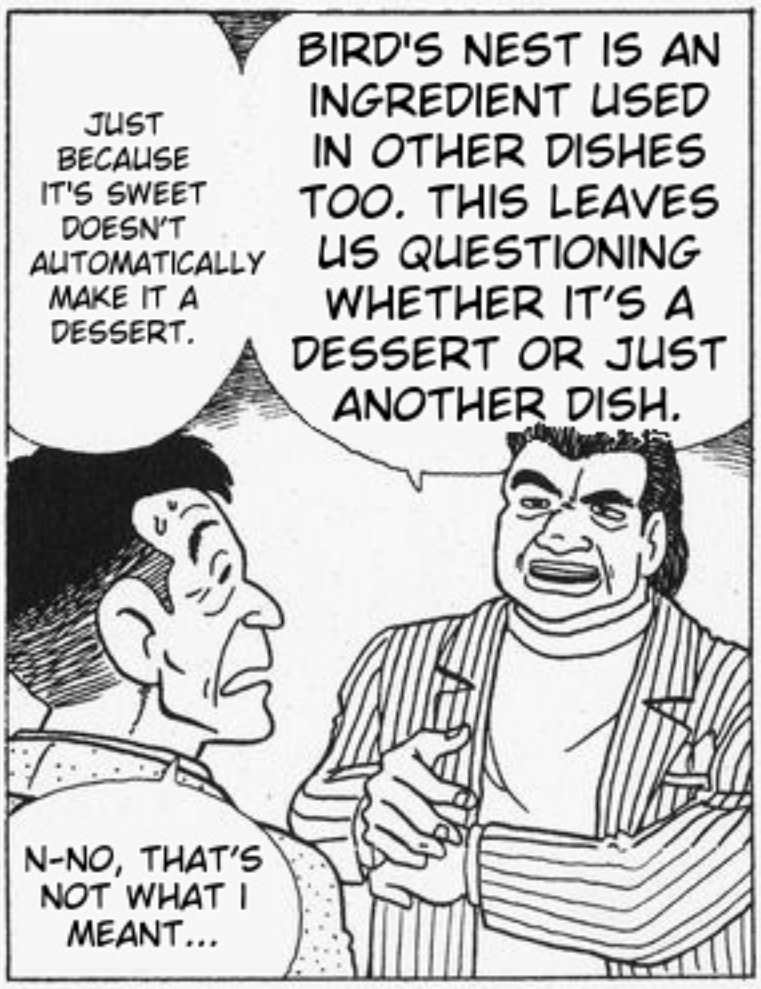
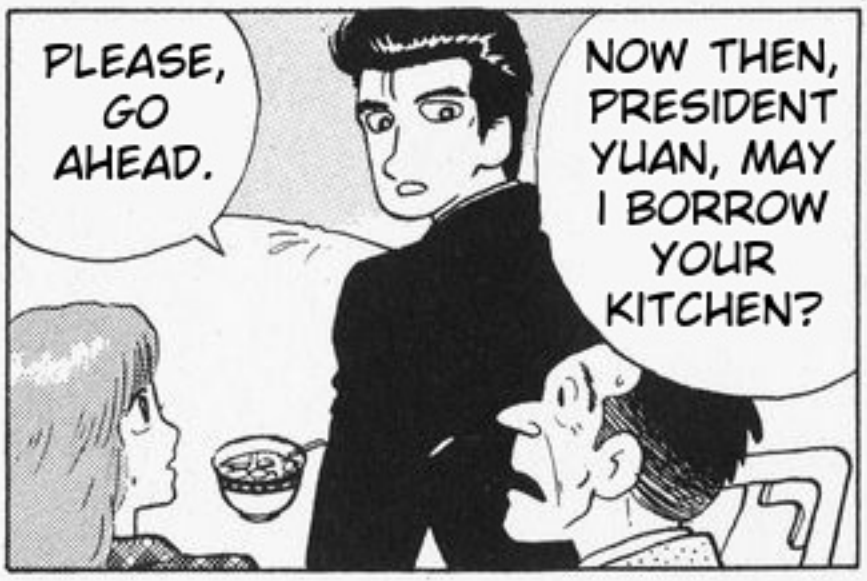
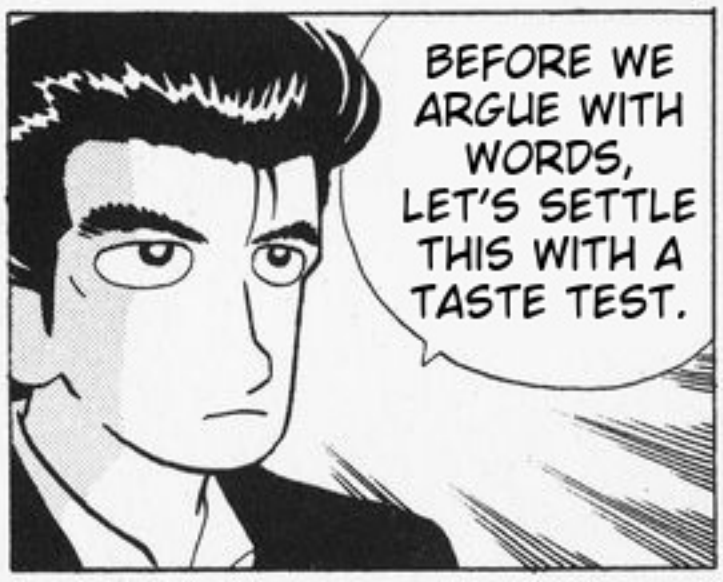

JUST BECAUSE IT'S SWEET DOESN'T AUTOMATICALLY MAKE IT A DESSERT.
BIRD'S NEST IS AN INGREDIENT USED IN OTHER DISHES TOO. THIS LEAVES US QUESTIONING WHETHER IT'S A DESSERT OR JUST ANOTHER DISH.
N-NO, THAT'S NOT WHAT I MEANT...

3


PLEASE, GO AHEAD.
NOW THEN, PRESIDENT YUAN, MAY I BORROW YOUR KITCHEN?


BEFORE WE ARGUE WITH WORDS, LET'S SETTLE THIS WITH A TASTE TEST.

I WONDER IF THIS IS REALLY OKAY... OH DEAR...

IF YAMAOKA SHOWS UP WITH SOMETHING BIZARRE, IT'LL BE A DISASTER IF THEY START GLOATING!

GOOD GRIEF...

CLAIMING THEY'D WHIP UP THEIR OWN DESSERT? WHAT AN OUTRAGEOUS JOKER!

I WAS JUST SHARING MY THOUGHTS ON THE DISH WITH PRESIDENT YUAN WHEN SOMEONE BARGED IN, STARTING A DEBATE WITH ME ON TOP OF THAT,

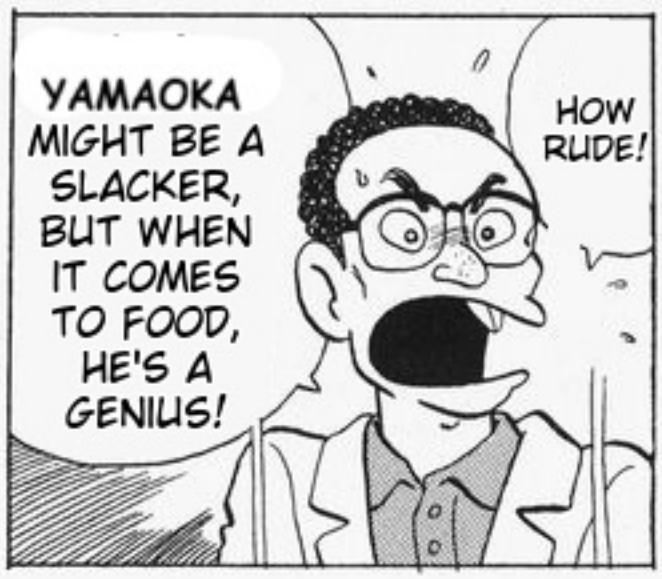
LOOKS LIKE EVEN THE EAST-WEST NEWSPAPER HAS ITS OWN QUIRKY DON QUIXOTE!

4

I'M GOING TO EXPOSE THE FACT THAT THIS SO-CALLED ULTIMATE MENU CREATED BY A BUNCH OF CLUELESS FOLKS IS NOTHING BUT A BAD JOKE!

WHEN I GET BACK TO JAPAN, I'LL MAKE SURE TO FEATURE TODAY'S EVENTS IN OUR PAPER.

WE'RE RUNNING OUT OF TIME TO ENJOY THE VIBRANT HONG KONG NIGHT!
GOOD GRIEF... IF THAT LAZY BUM DOESN'T BRING THE DESSERT SOON,


YAMAOKA MIGHT BE A SLACKER, BUT WHEN IT COMES TO FOOD, HE'S A GENIUS!
HOW RUDE!

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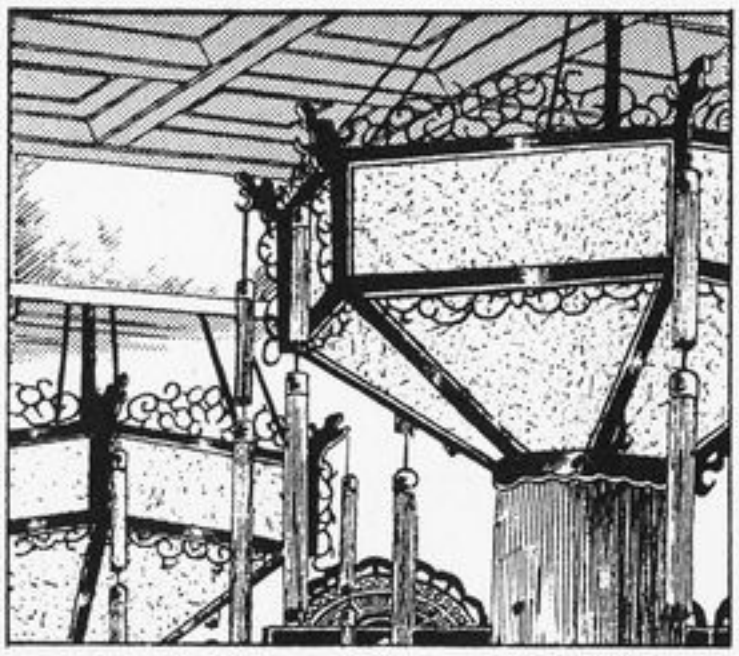
OH, I WAS STARTING TO THINK HE RAN OFF SOMEWHERE SINCE IT'S TAKING SO LONG!



OH, THANK YOU! I'LL GLADLY INDULGE!

PRESIDENT YUAN, PLEASE JOIN US HERE.

SO, WHAT DID YOU MAKE, YAMAOKA?

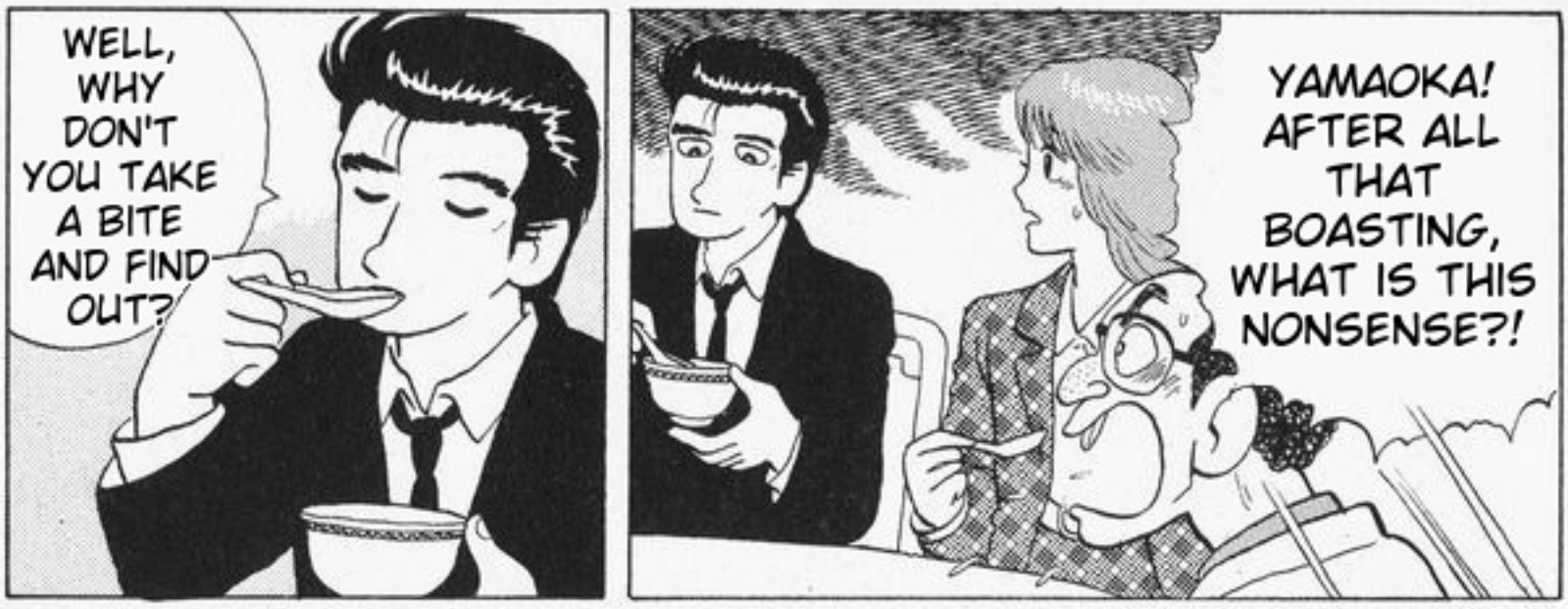
WHAT'S UP?

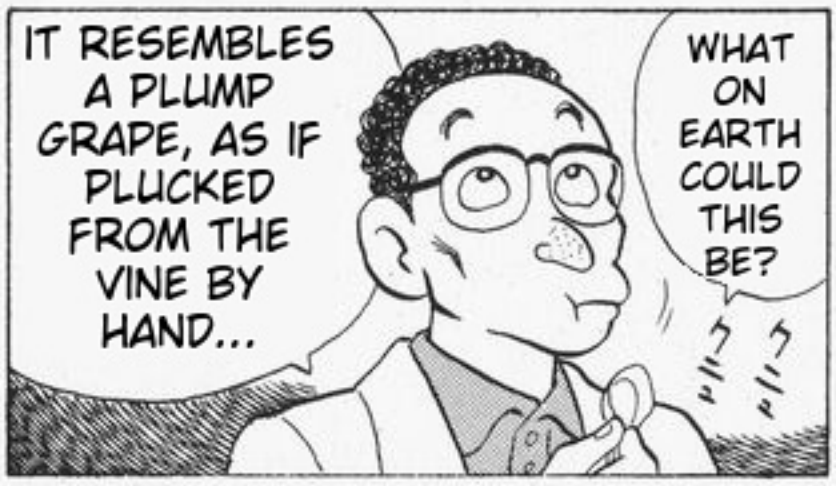
YAMAOKA-SAN, WHAT IS THIS?!

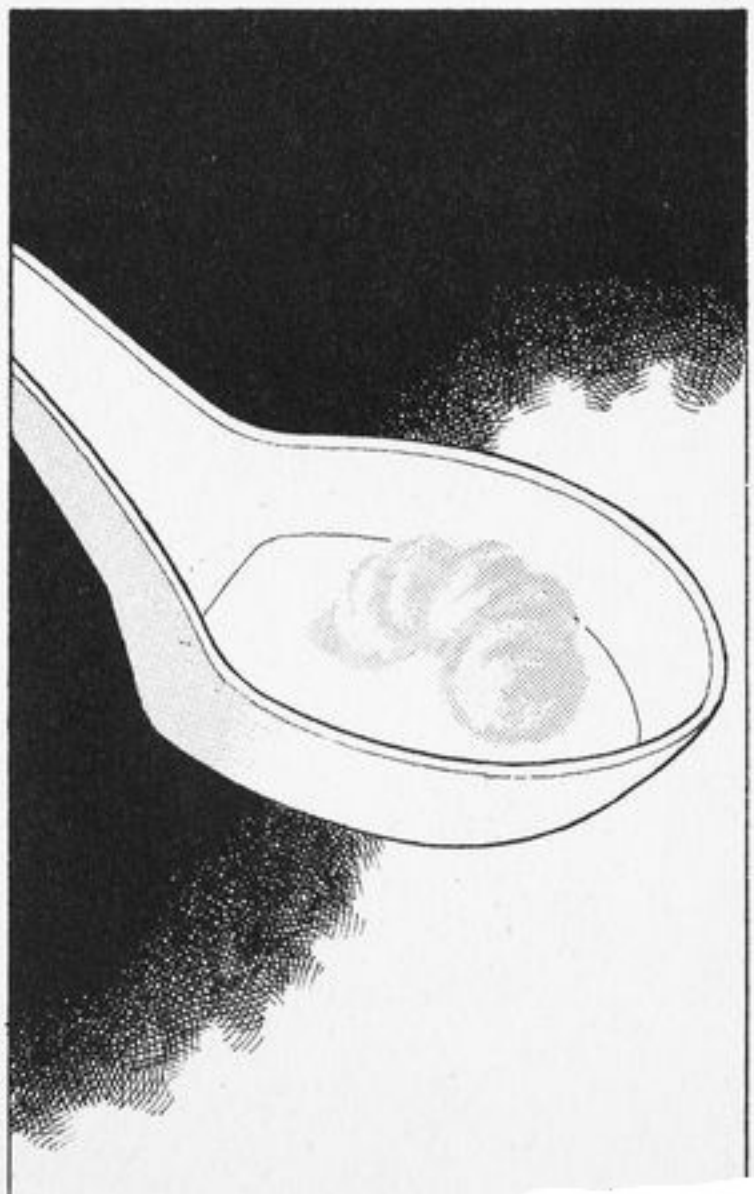
ISN'T THIS JUST LIKE THE DESSERT FROM EARLIER?!

IT'S COCONUT MILK, YOU KNOW!!

TASTY, TASTY, TASTY.







WHAT'S THAT...?

SNOW FROG?

OH YES... THIS IS INDEED A SNOW FROG.

IT'S A TYPE OF KAJIKA FROG.

THIS IS WHAT YOU GET WHEN YOU DRY IT OUT, THE TRUE IDENTITY OF THIS SQUISHY SENSATION!

THIS IS THE FAT FOUND ON THE SIDE OF A SNOW FROG.

EEK! IT'S A FROG!!

WHAT? THIS IS A FROG?!

8

AND IT'S INCREDIBLY GOOD FOR YOUR HEALTH, IT'S LIKE MEDICINE!

OH WOW! IT'S SUCH A DELIGHTFUL FEELING! I'M MESMERIZED BEFORE I EVEN THINK ABOUT THE TASTE!

AND THAT SQUISHY SENSATION WHEN YOU BITE DOWN OR PRESS IT WITH YOUR TONGUE AGAINST THE ROOF OF YOUR MOUTH...

FIRST, SAVOR THIS TEXTURE; IT FEELS LIKE IT'S CLINGING TO YOUR MOUTH'S MUCOUS MEMBRANES.

TASTY, TASTY, TASTY.

9

IT'S A NEST MADE BY CLIFF-DWELLING SWALLOWS BY THE SEASIDE. THEY GATHER SEAWEED, CHEW IT WELL, MIX IT WITH THEIR SALIVA, AND THEN CRAFT THEIR NESTS.

DO YOU HAPPEN TO KNOW WHAT THAT SWALLOW'S NEST FROM EARLIER IS ALL ABOUT?

BUT, I GUESS I'LL HAVE TO EXPLAIN IT FURTHER.

I THOUGHT PRESENTING IT IN THE SAME COCONUT MILK STYLE AS THE EARLIER DESSERT WOULD MAKE IT EASIER TO UNDERSTAND.

HUH?

AND REMEMBER THE SWALLOW'S NEST FROM EARLIER? SOMEONE SAID IT RESEMBLED HARUSAME, BUT IT WAS THICKER THAN THAT, WASN'T IT? THE FINER THE QUALITY, THE THICKER IT IS!

EXACTLY!

GOODNESS, IS THAT SO! SO IT ALL TRACES BACK TO SEAWEED, DOES IT?

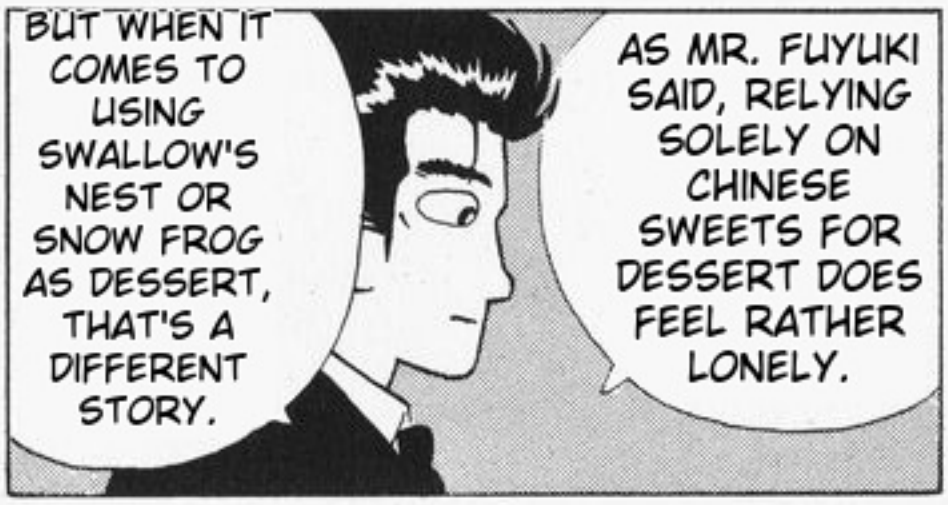
THE REAL TOPIC AT HAND IS DESSERT!

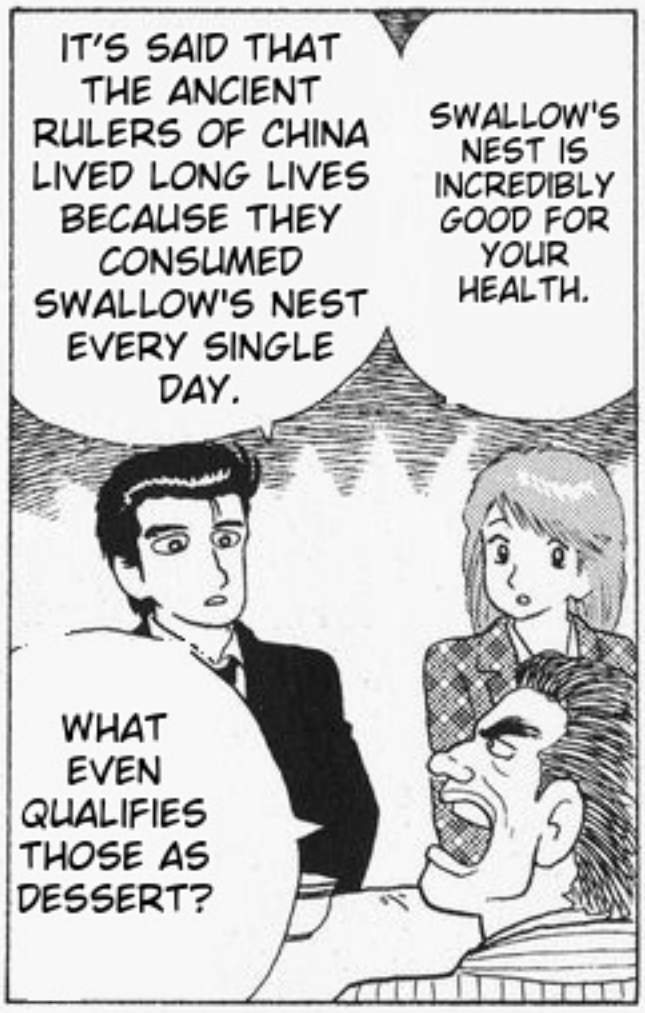
HOW LONG ARE WE GOING TO DEBATE ABOUT THE SWALLOW'S NEST?

THAT'S A TESTAMENT TO PRESIDENT YUAN'S GENEROUS HOSPITALITY TOWARDS US.

WELL THEN, IT SEEMS THAT SWALLOW'S NEST WAS QUITE THE TREASURE, HUH?

TASTY, TASTY, TASTY.





11

DINING AT A PECULIAR RESTAURANT CAN LEAVE YOU FEELING SO HEAVY THAT YOU MIGHT STRUGGLE TO SLEEP AT NIGHT.

NO, THAT'S JUST NOT THE CASE.

AFTER INDULGING IN A LAVISH FRENCH MEAL, SAVORING EVERY BITE, AND FINISHING OFF WITH DESSERT, DO YOU REALLY FEEL THAT YOUR STOMACH IS AS LIGHT AND REFRESHED AS IT COULD BE?

THE DISTINCTION LIES IN USING BIRD'S NEST AND SNOW FROG AS DESSERT INGREDIENTS—THAT'S WHERE IT ALL CHANGES.

WHILE TRADITIONAL JAPANESE SWEETS HAVE LESS FAT THAN CAKES, MAKING THEM A HEALTHIER OPTION, THEY'RE NOT QUITE THE SAME AS MEDICINE.

ON THE FLIP SIDE, INGREDIENTS LIKE BIRD'S NEST AND SNOW FROG ARE MEDICINAL IN THEIR OWN RIGHT—THERE'S A SIGNIFICANT DIFFERENCE THERE.

THE CREAM, BUTTER, AND CHOCOLATE IN FRENCH PASTRIES ARE PURE FAT. THEY CERTAINLY DON'T SIT LIGHTLY IN YOUR STOMACH, AND THEY AREN'T NECESSARILY GOOD FOR YOUR BODY EITHER.

12

THAT'S WHERE DESSERTS MADE WITH BIRD'S NEST AND SNOW FROG COME INTO PLAY.

HOWEVER, IN THE PHILOSOPHY OF 'FOOD AS MEDICINE' EMBRACED BY CHINESE CUISINE, THE AIM IS TO CREATE DISHES THAT ARE BOTH DELICIOUS AND BENEFICIAL FOR THE BODY.

IN THE END, IT ALL BOILS DOWN TO A DIFFERENCE IN PERSPECTIVE. IF YOU'RE SOLELY AFTER THE PLEASURE OF TASTE, FRENCH DESSERTS ARE INDEED EXTRAVAGANT AND THE EPITOME OF INDULGENCE.

GOURMET ADVENTURES!

13

I SINCERELY APOLOGIZE FOR ANY OFFENSE I MAY HAVE CAUSED; PLEASE FORGIVE ME.

OH, IT WAS NOTHING AT ALL.

THANK YOU SO MUCH!

WELL THEN, LET'S BRING THIS GATHERING TO A CLOSE.

YAMAOKA-SAN, COULD I SPEAK TO YOU A MOMENT?

14

I WOULD LIKE TO ASK FOR YOUR ASSISTANCE.

THANK YOU VERY MUCH! I'M LOOKING FORWARD TO TOMORROW'S SCREENING.

THANK YOU FOR THE DELIGHTFUL MEAL!

DELICIOUSNESS SHOWDOWN 1

THAT MAN AND I GO WAY BACK; WE'VE BEEN FRIENDS SINCE CHILDHOOD.

HE'S ONE OF THE WEALTHIEST TYCOONS IN HONG KONG, A MAN NAMED YANG JIANMING.

ACTUALLY, THE CURRENT PRESIDENT'S TERM IS UP NEXT MONTH, AND THERE'S A FIERCE COMPETITION BETWEEN ME AND YANG OVER WHO WILL TAKE THE HELM.

BOTH YANG AND I ARE MEMBERS OF THIS YACHT CLUB,

16

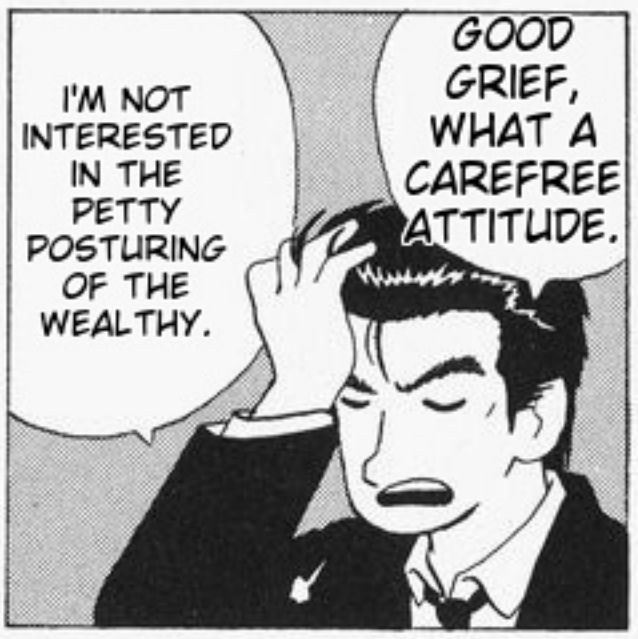
THAT'S WHY I TRULY NEED YOUR EXPERTISE.

THE THEME FOR THIS CULINARY DUEL IS SEAFOOD! WHEN IT COMES TO SEAFOOD, NO ONE KNOWS MORE THAN THE JAPANESE, HANDS DOWN.

SO, YOU'RE SAYING YOU'RE GOING TO SETTLE THE PRESIDENCY WITH A SHOWDOWN?

A CULINARY CLASH TO DECIDE WHO BECOMES PRESIDENT?!

TASTY, TASTY, TASTY.



17

!

HELLO.

AH, LET ME INTRODUCE YOU; THIS IS YANG JIANMING!

HEY, YUAN. IS THIS THE JAPANESE GUY YOU MENTIONED?

WELCOME TO HONG KONG!

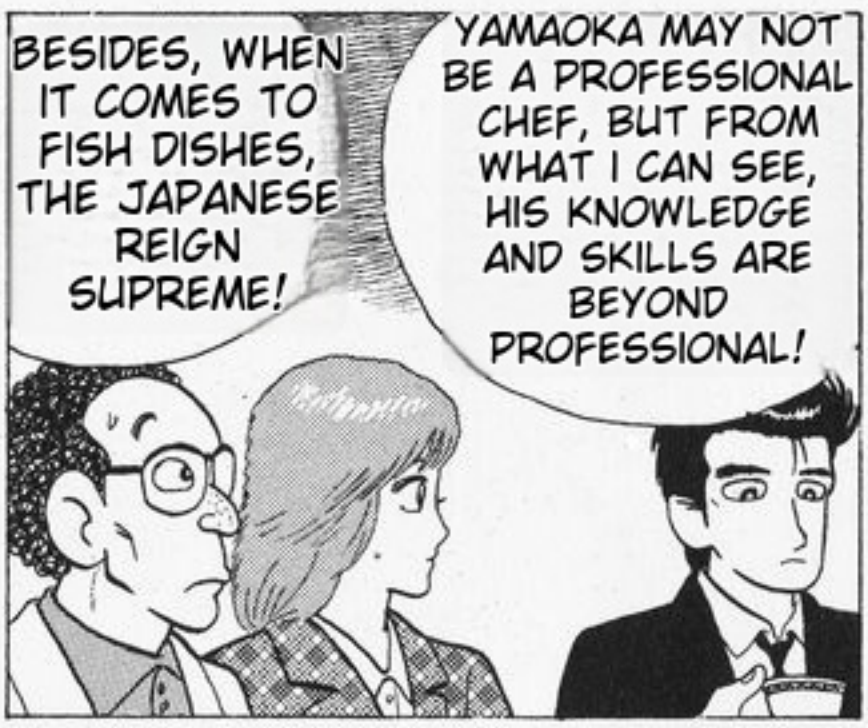
18

OF COURSE! FINDING A SKILLED CHEF IS PART OF THE FUN FOR A TRUE FOODIE LIKE ME.

IS THAT ALRIGHT WITH YOU?

YANG, FOR THIS NEXT COMPETITION, I'M GETTING HELP FROM YAMAOKA-SAN.

TASTY, TASTY, TASTY.



THAT'S SPLENDID; THEN IT'S SETTLED FOR TOMORROW.

ALRIGHT, TOMORROW IT IS! THE VENUE IS RIGHT HERE. THE JUDGES FOR THIS SHOWDOWN WILL BE THE ESTEEMED MEMBERS OF THE YACHT CLUB.

YAMAOKA-SAN, I'M COUNTING ON YOU!

20

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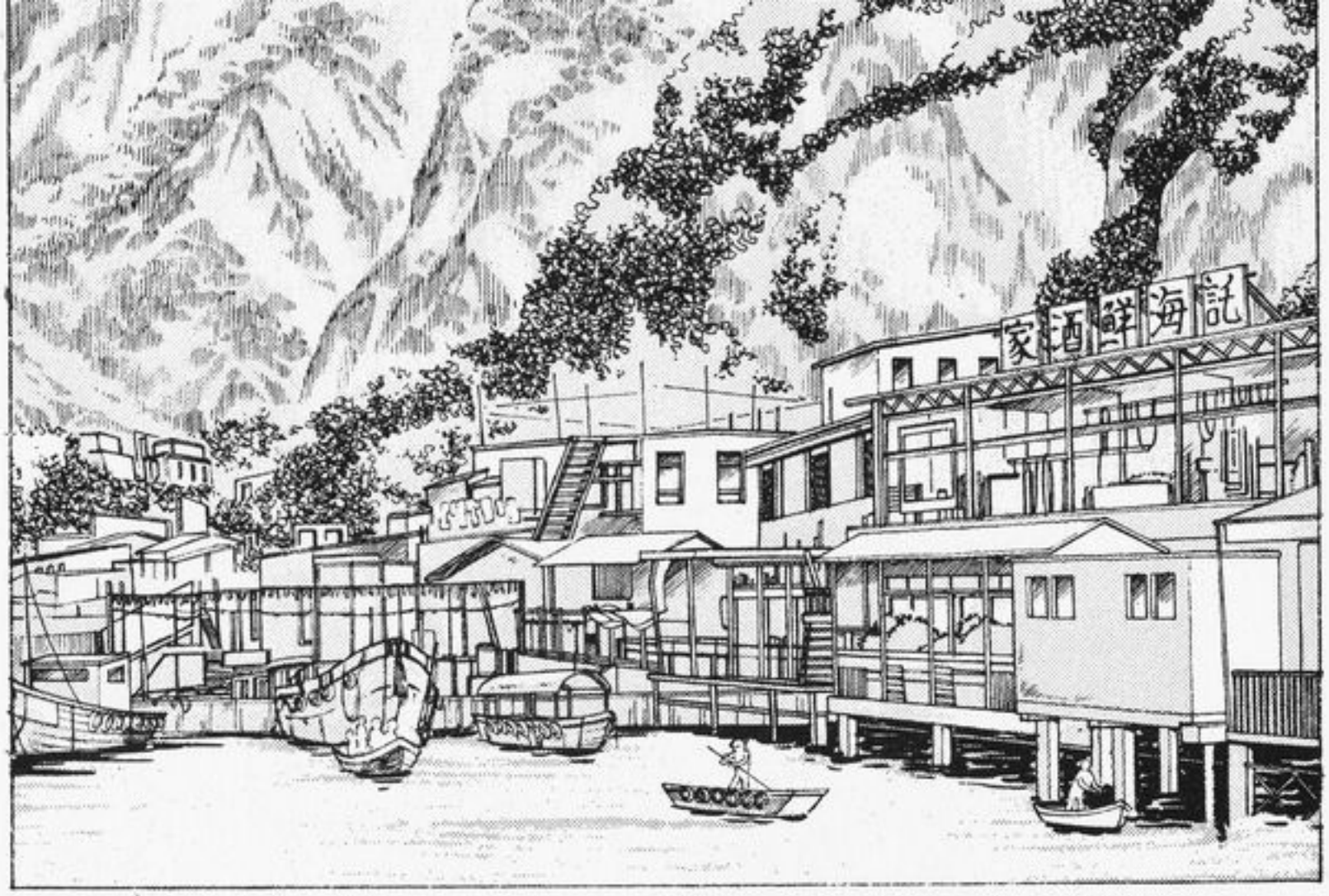
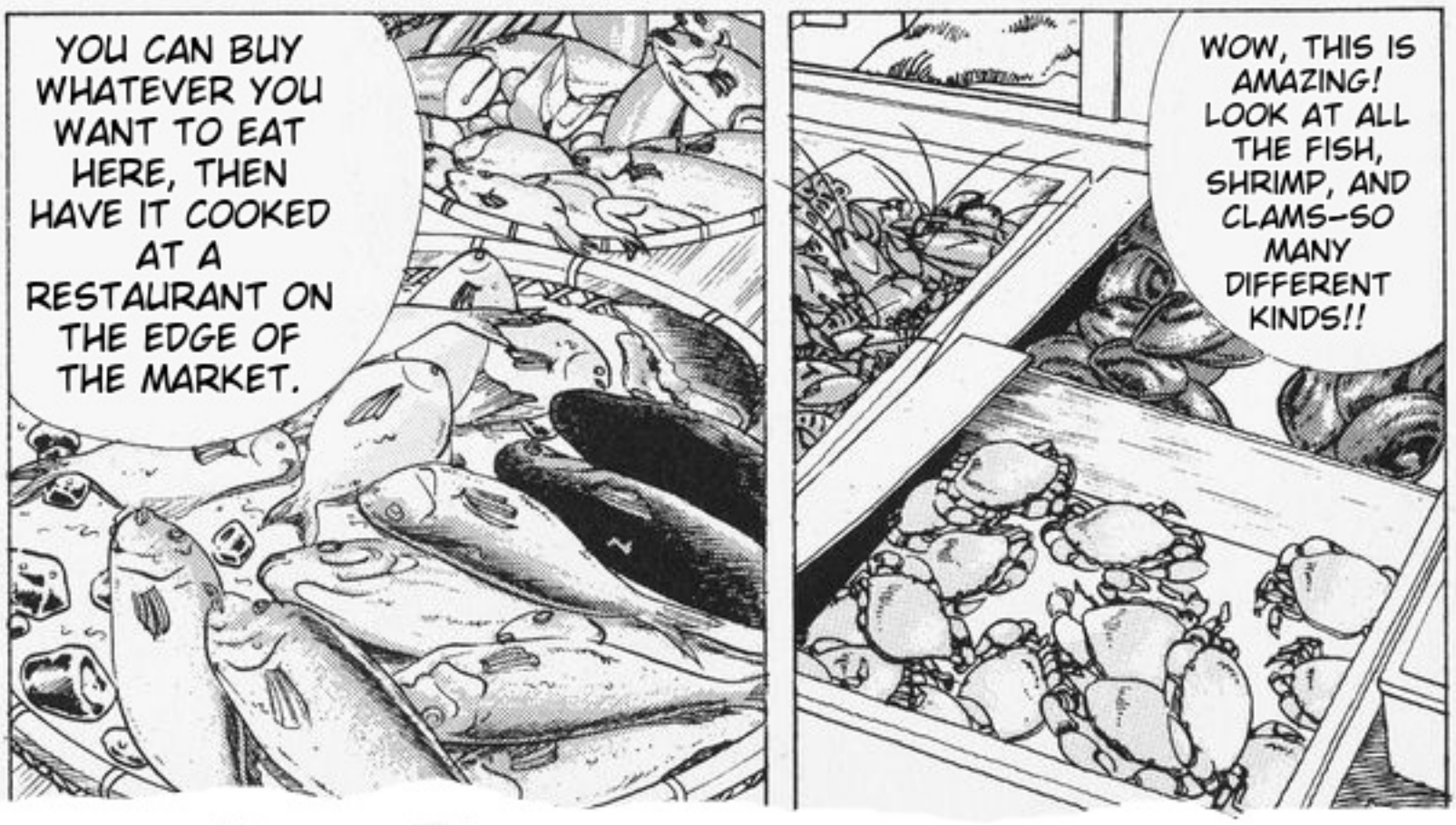
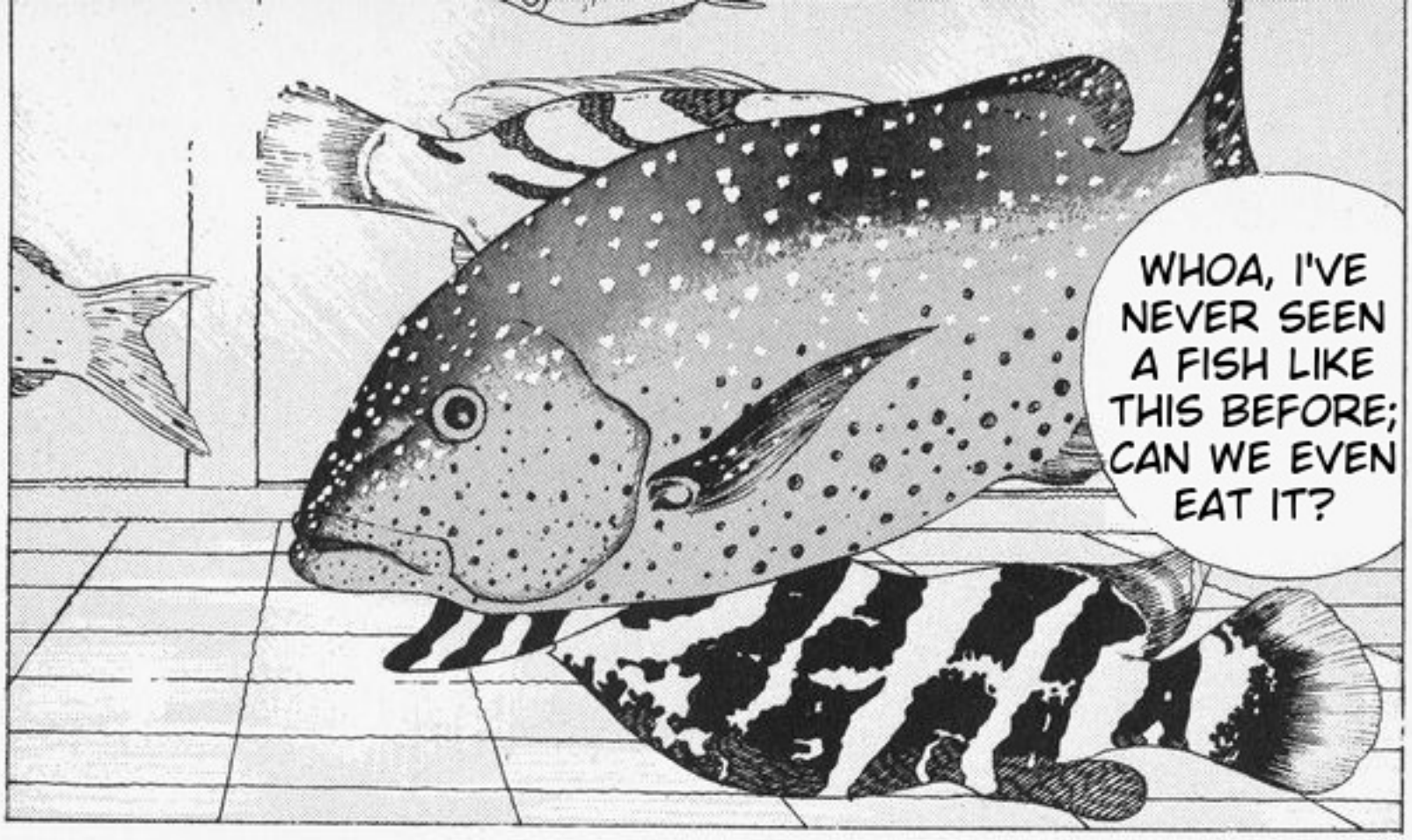
WHEN I SAW YANG'S FACE, A SURGE OF FIGHTING SPIRIT IGNITED WITHIN ME!

THIS HAS TURNED INTO QUITE THE SPECTACLE...


THE LARGEST SEAFOOD MARKET IN HONG KONG!
THIS IS KOI FISH GATE,
JADE SPRING WATER
JUST-LIKE THE KOI FISH GATE BENEATH YOUR FEET.
Schnappa


YOU CAN BUY WHATEVER YOU WANT TO EAT HERE, THEN HAVE IT COOKED AT A RESTAURANT ON THE EDGE OF THE MARKET.
WOW, THIS IS AMAZING! LOOK AT ALL THE FISH, SHRIMP, AND CLAMS-SO MANY DIFFERENT KINDS!!


WHOA, I'VE NEVER SEEN A FISH LIKE THIS BEFORE; CAN WE EVEN EAT IT?

I WONDER IF YAMAOKA-SAN CAN WHIP SOMETHING UP...?
YANG WAS ABSOLUTELY RIGHT. THE FISH HERE IS A WHOLE DIFFERENT WORLD FROM WHAT WE HAVE IN JAPAN...

IT'S LIKE SOMETHING STRAIGHT OUT OF A TROPICAL PARADISE WITH THOSE VIBRANT COLORS!

22

第3話 香港味勝負〈後編〉

GO FOR IT!!

AHHH, WATCH OUT, BEHIND YOU!!

OH MY... SUCH REFINED YOUNG LADIES WE HAVE HERE...
THAT WAS A BIT EMBARRASSING!...

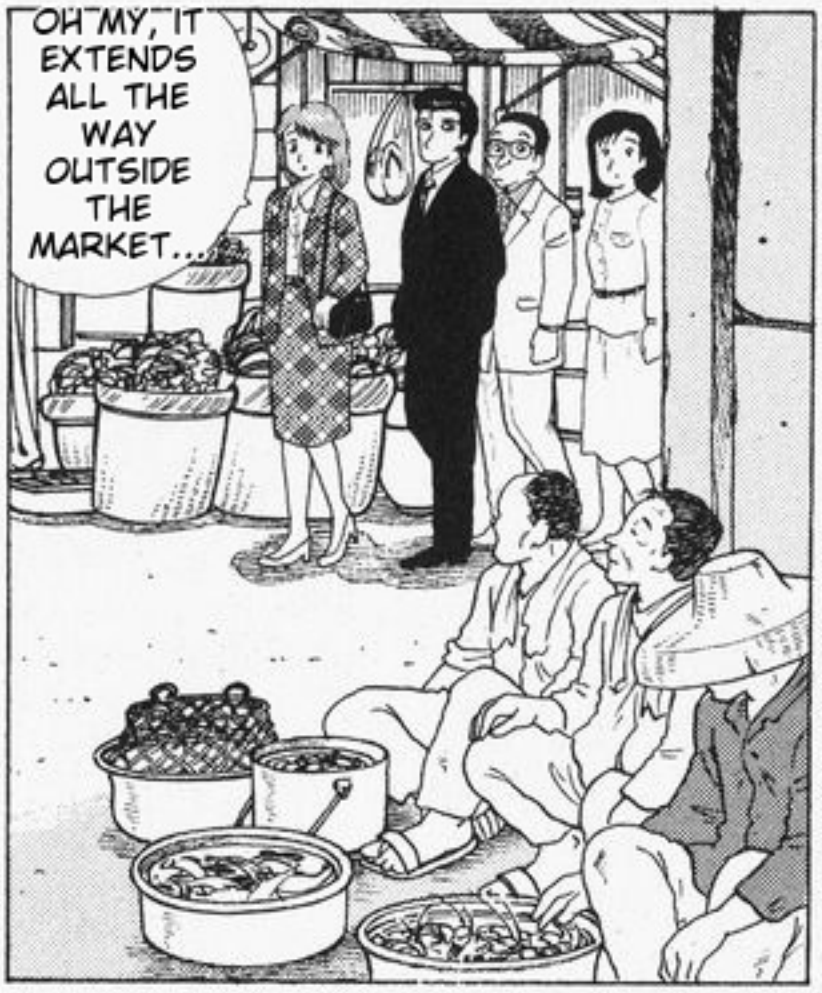
KUNG FU MOVIES REALLY LIFT MY SPIRITS!
DRAGON LEE WAS SO COOL, WASN'T HE?

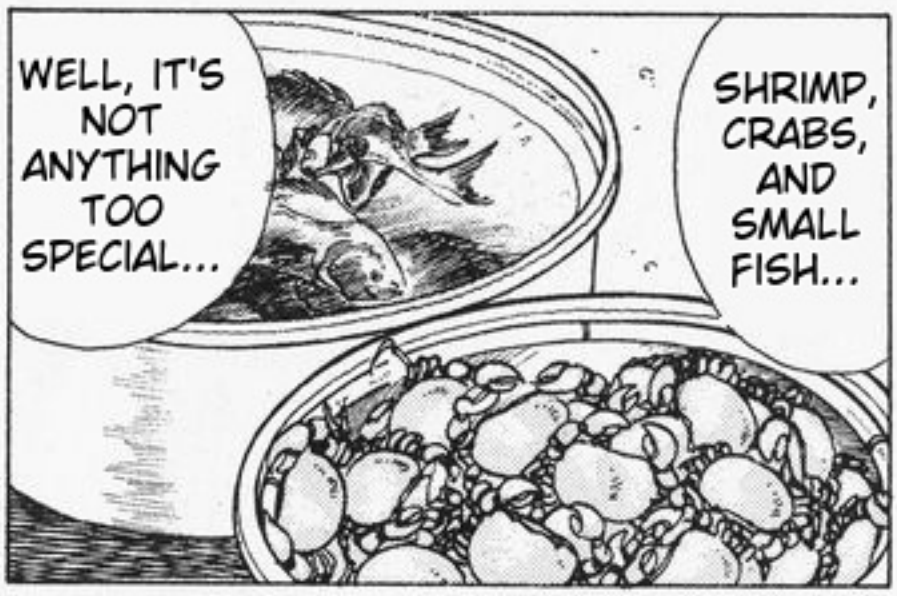
LET'S GO CHECK IT OUT!
IT'S A MARKET!

2

OH LOOK, THERE'S A FOOD STALL OVER THERE!

DELICIOUSNESS OVERLOAD!!





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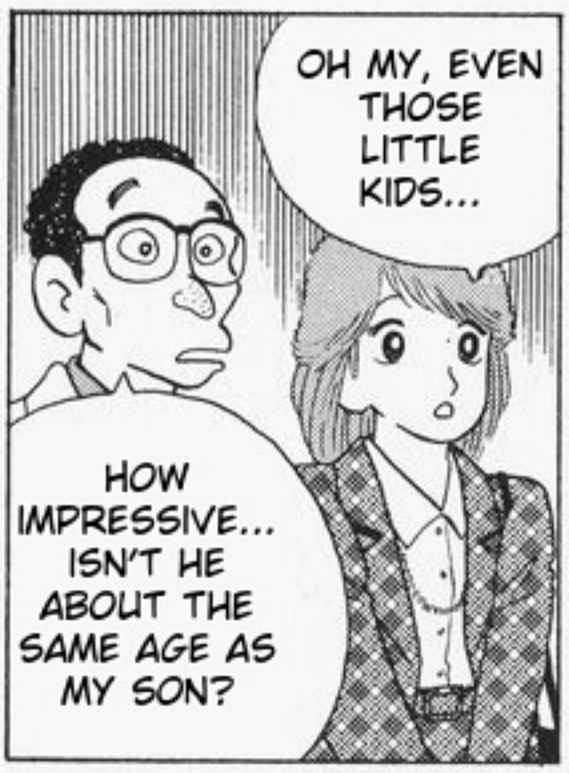


SO THEY'RE REFUGEES FROM SOUTHEAST ASIA, HUH?

THEY ARRIVED IN HONG KONG AS BOAT PEOPLE FROM SOUTHEAST ASIA, TRAVELING ALONGSIDE THEIR PARENTS—WHAT A JOURNEY!

DEPUTY DIRECTOR, WHAT ON EARTH ARE YOU PLANNING TO DO WITH CRABS WHILE ON VACATION?!

I'LL HAVE THE HOTEL RESTAURANT WHIP SOMETHING UP WITH THESE! IF I DON'T BUY HERE, I'M NOT A REAL MAN!

MY PARENTS ARE FISHERMEN, AND THESE KIDS COME TO SELL THE CATCH OF THE DAY—FISH AND CRABS GALORE!

ALRIGHT, I'LL TAKE ALL THESE CRABS!

I THINK IT'S THE YACHT CLUB THAT BELONGS TO YUAN AND HIS CREW...

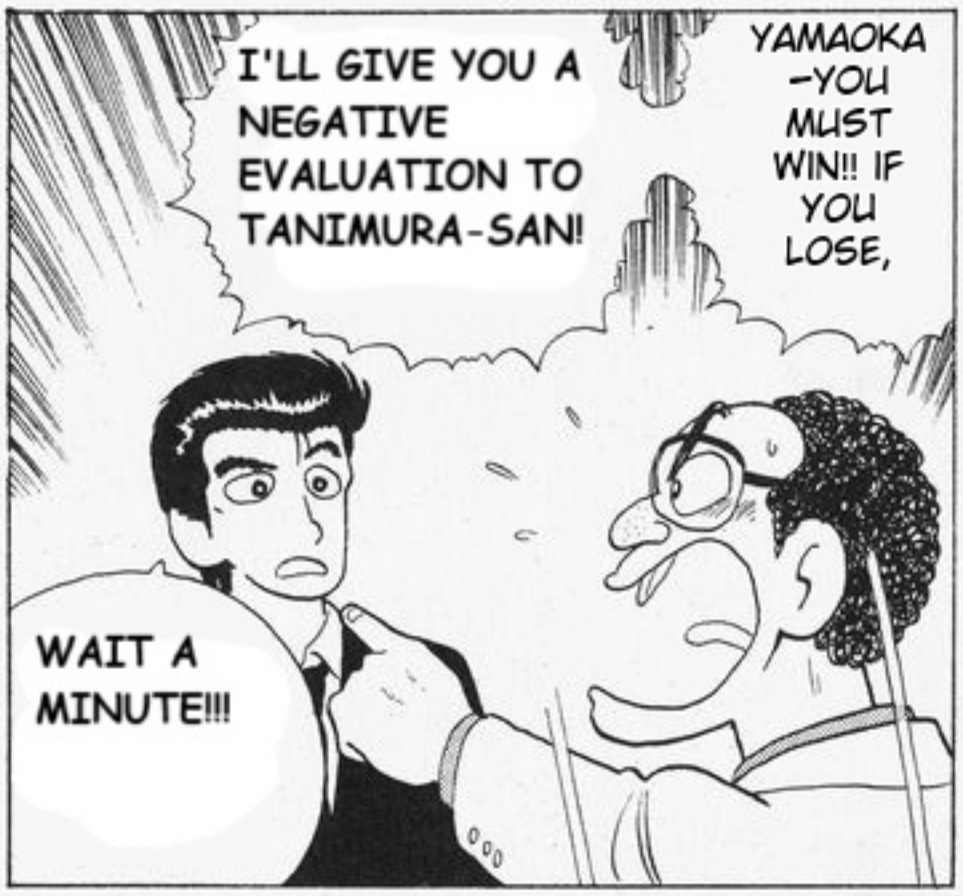
4

THERE CAN'T BE THAT MANY YACHT CLUBS IN HONG KONG, CAN THERE?

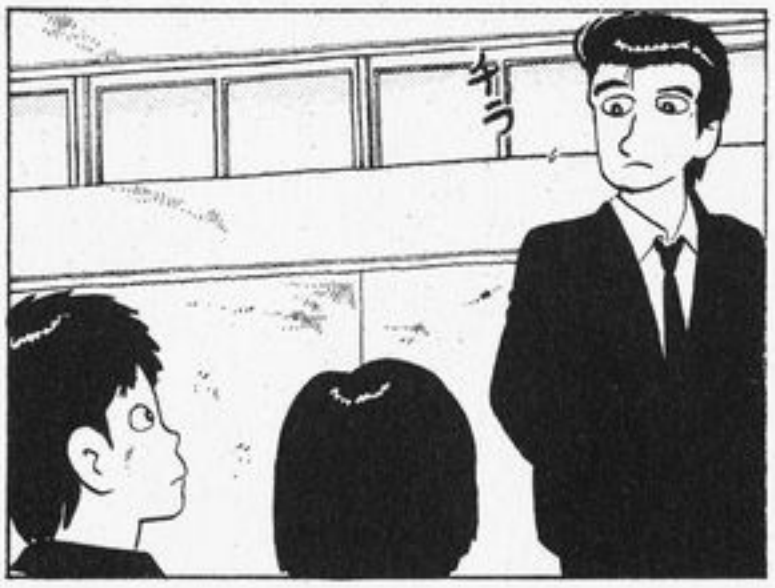
BUT SOON, HE MIGHT LAND A POSITION AT SOME YACHT CLUB!

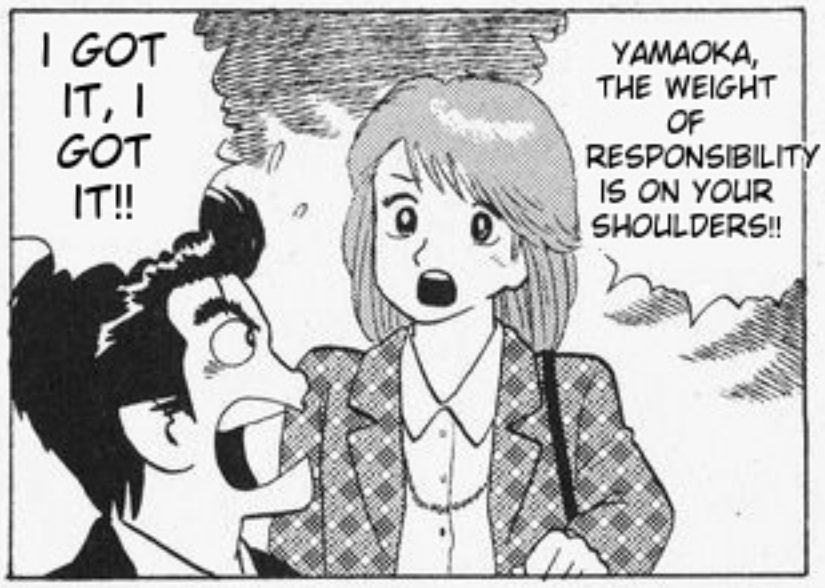
THESE KIDS' FATHER HAS NO OTHER JOB, SO HE HELPS WITH FISHING.

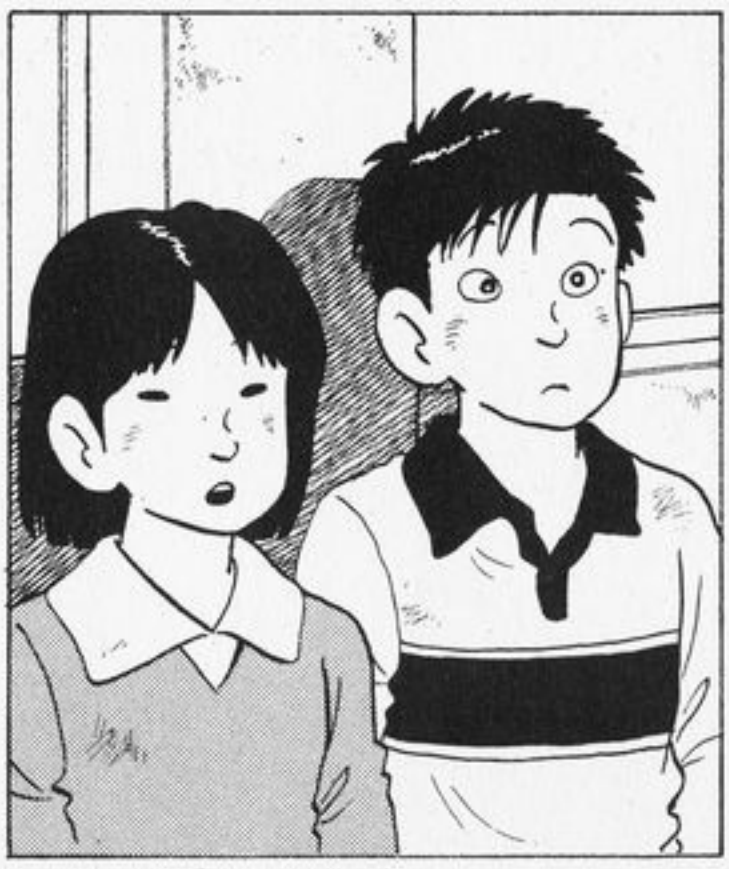
DELICIOUS!


I'LL GIVE YOU A NEGATIVE EVALUATION TO TANIMURA-SAN!
YAMAOKA -YOU MUST WIN!! IF YOU LOSE,
WAIT A MINUTE!!!

SO, IF PRESIDENT YUAN WINS TODAY'S FOOD COMPETITION...
THESE KIDS ARE ABOUT TO EARN THEIR STRIPES AT THE YACHT CLUB!




I GOT IT, I GOT IT!!
YAMAOKA, THE WEIGHT OF RESPONSIBILITY IS ON YOUR SHOULDERS!!



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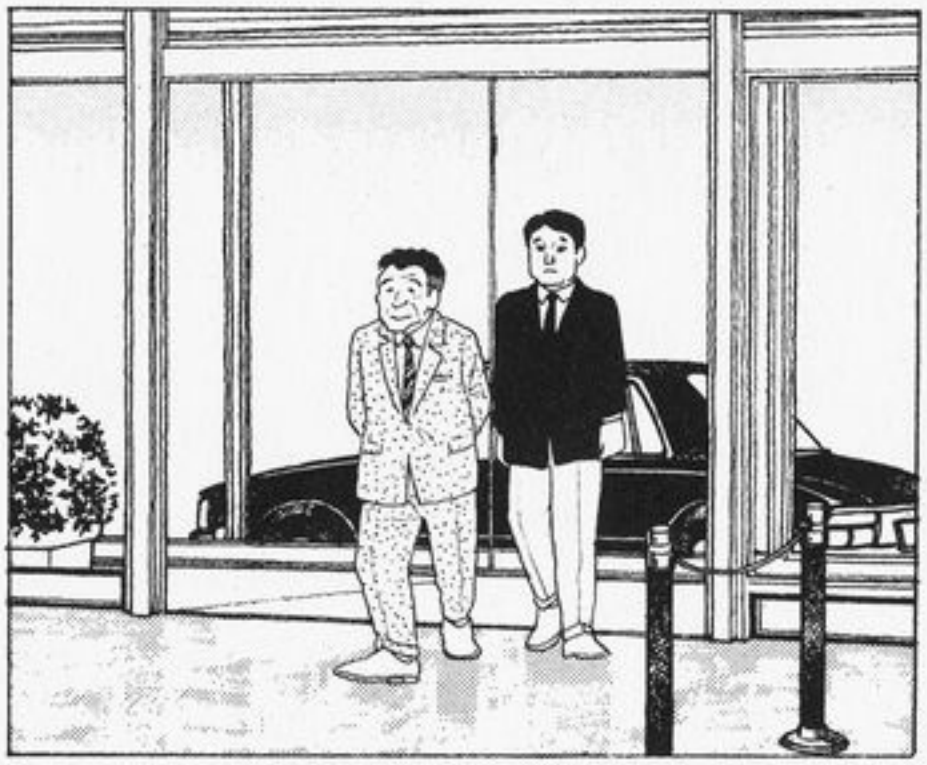
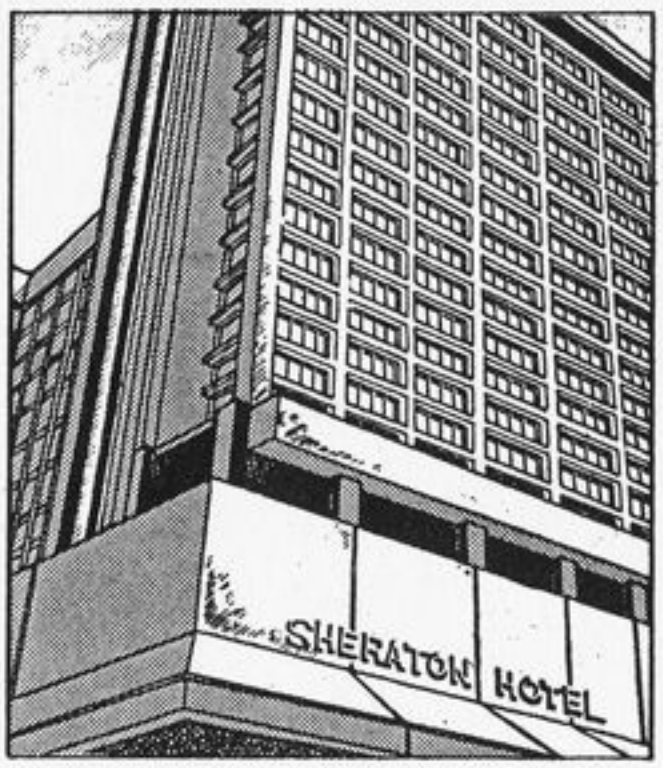
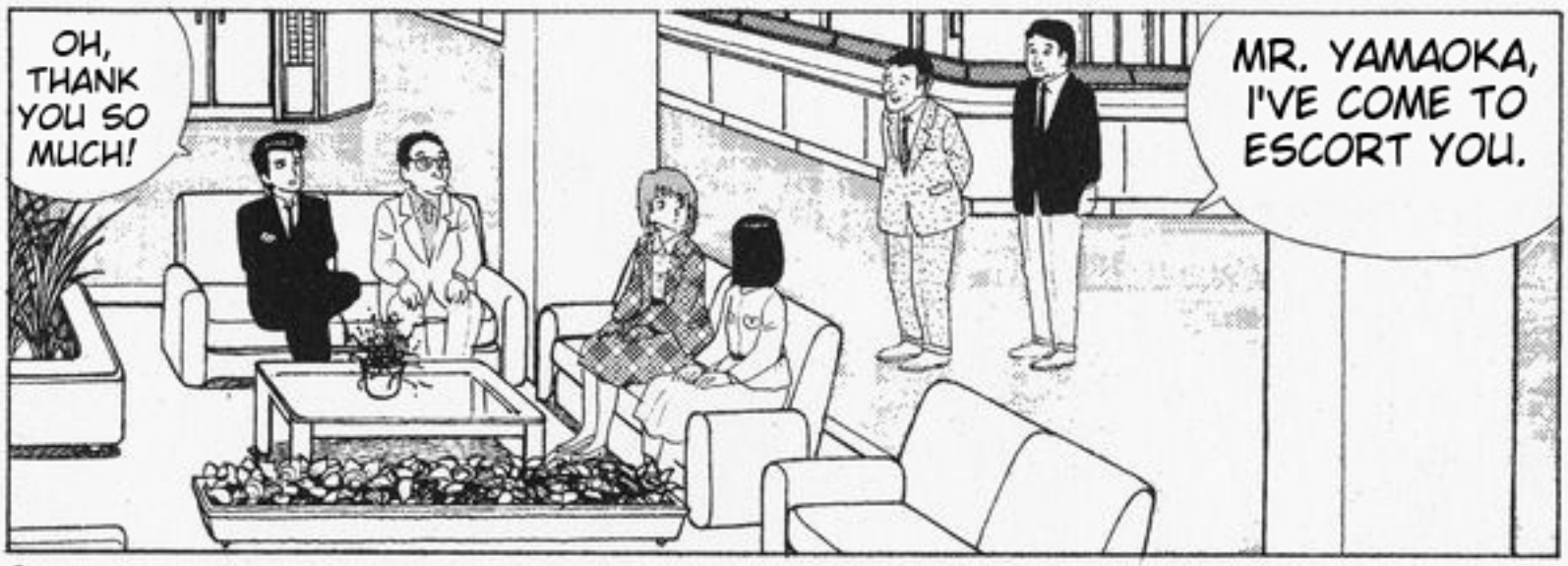
5

OH, WHAT'S THIS ALL ABOUT...?
I'VE GOT A LITTLE FAVOR TO ASK OF THESE KIDS...




SHERATON HOTEL

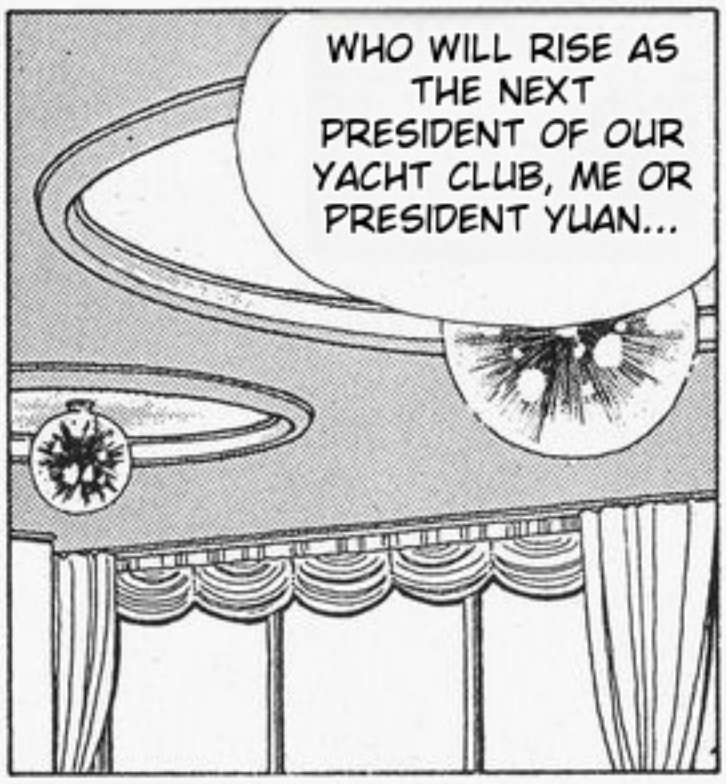

OH, THANK YOU SO MUCH!
MR. YAMAOKA, I'VE COME TO ESCORT YOU.

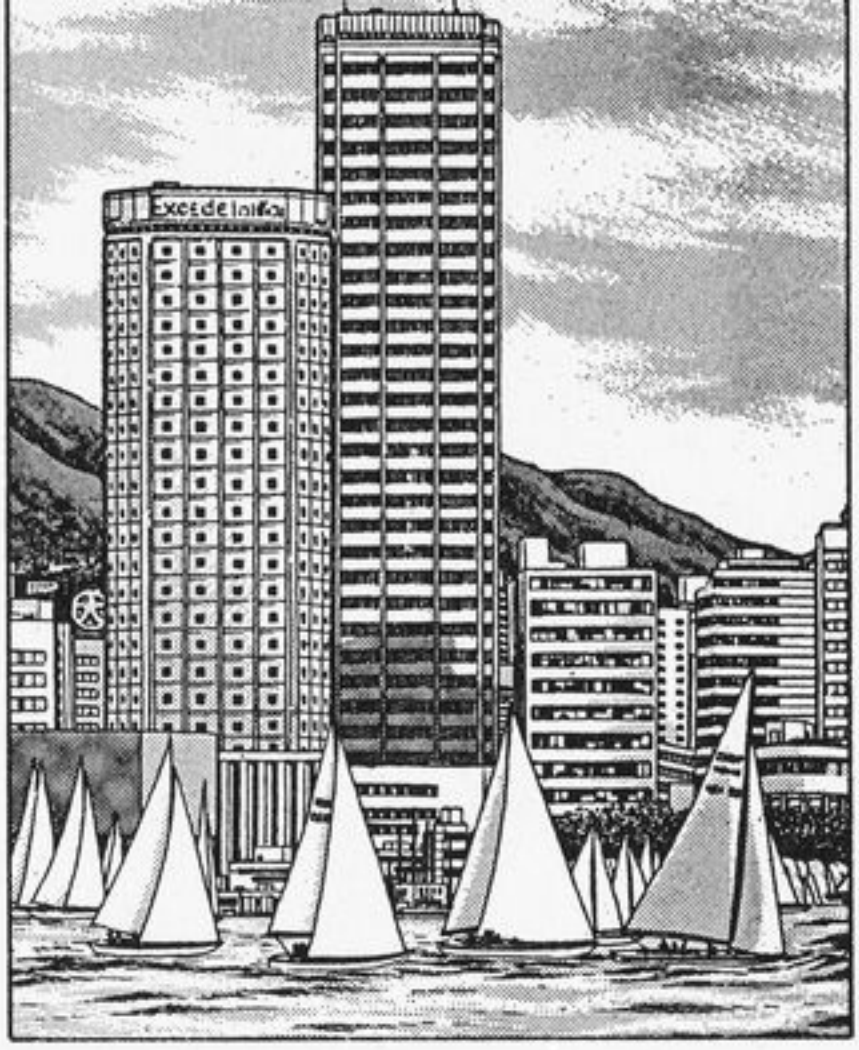
6

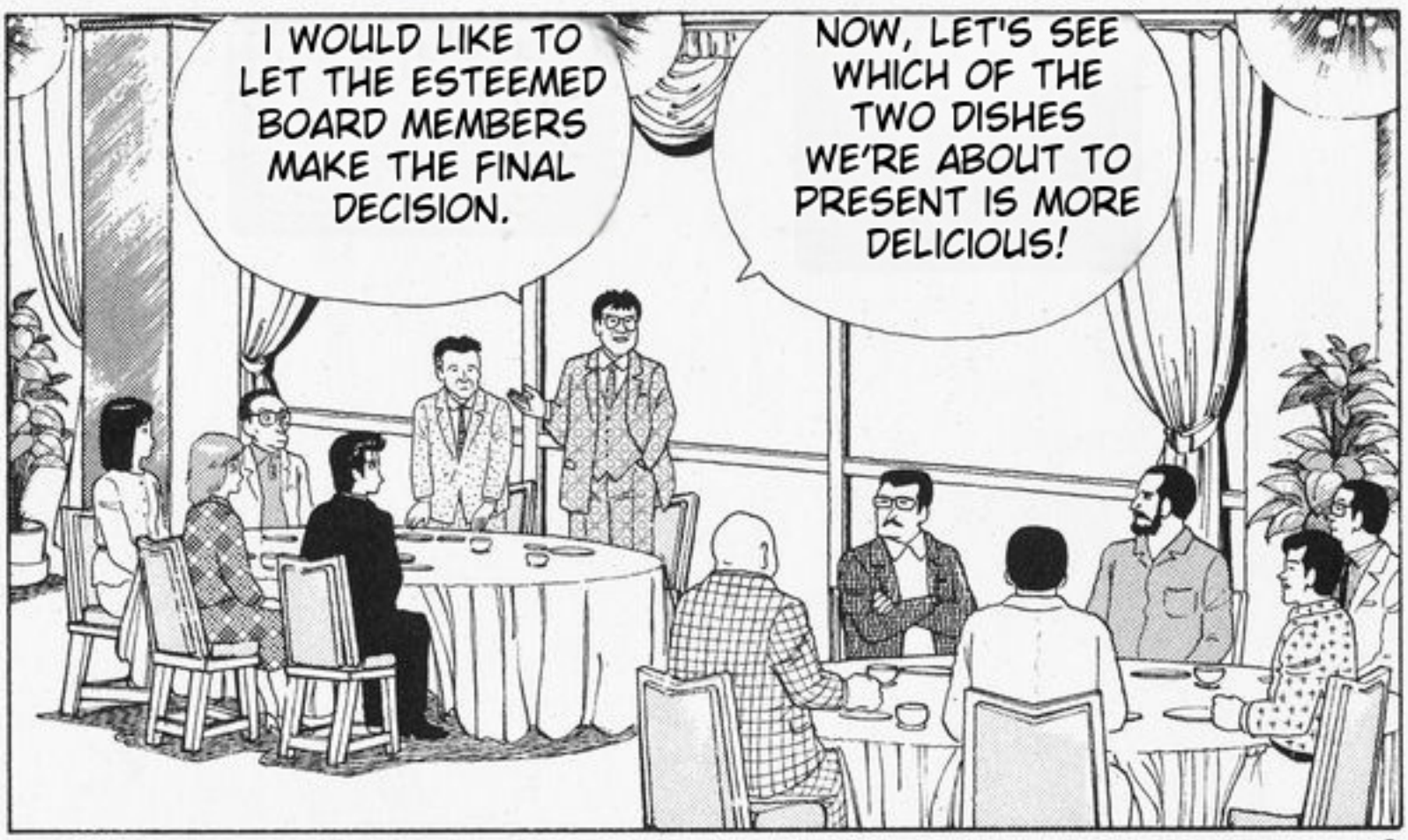
PLEASE GRANT MY WISH!

YAMAOKA, GIVE IT YOUR ALL!

DELICIOUSNESS OVERLOAD!!







7

ALLOW ME TO KICK THINGS OFF!

FIRST UP, LET'S SAVOR THE SWALLOW'S NEST!

IT'S A SWALLOW'S NEST, ALL BEAUTIFULLY WRAPPED AND SIMMERED IN BAMBOO SHOOT!

AH, IT'S AN EXTREMELY RARE AND PRECIOUS ITEM!

WE TAKE THAT BAG-LIKE STEM, DRY IT OUT A BIT, AND THEN USE IT TO WRAP EVERYTHING UP.

AND THE FLAVOR OF THIS SOUP... OH MY GOODNESS, IT'S SIMPLY HEAVENLY!

THE CRUNCHY TEXTURE OF THE BAMBOO SHOOT, PAIRED WITH THE DELIGHTFUL CHEWINESS OF THE SWALLOW'S NEST, IS ABSOLUTELY DIVINE!

IT LOOKS LIKE SOME COARSE CLOTH.

WHAT'S WRAPPED IN IT?

THIS IS THE BAG-LIKE STEM OF A TYPE OF MUSHROOM KNOWN AS THE BAMBOO SHOOT!

DELICIOUSNESS OVERLOAD!!

9

IT'S BEEN STEAMED GENEROUSLY RIGHT IN ITS CONTAINER.

THE QUAIL IS STUFFED WITH THE SWALLOW'S NEST...

OH, LOOK! THERE'S A BIRD NESTLED INSIDE!

THIS SOUP... IT'S A SYMPHONY OF UMAMI THAT COULD NEVER ARISE FROM QUAIL ALONE.

SLOWLY STEAMED, EVEN THE BONES ARE TENDER AND MELT IN YOUR MOUTH.

IT STANDS UP TO THE PREVIOUS DISH WITHOUT A DOUBT!

OH MY... THE BOARD MEMBERS ARE ABSOLUTELY DELIGHTED!

AH, YES... THE DELICATE FLAVOR OF THE SWALLOW'S NEST PAIRS BEAUTIFULLY WITH THE RICH TASTE OF THE QUAIL MEAT.

10

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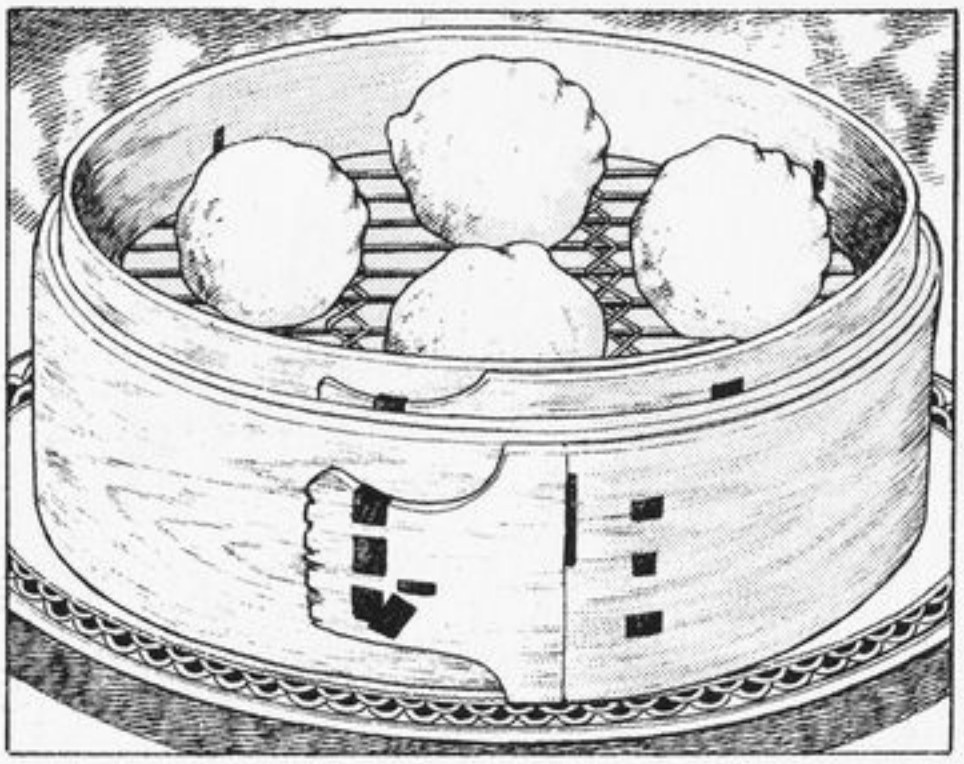
THIS MAY SEEM SIMPLE AT FIRST GLANCE, BUT IT'S A DISH THAT REQUIRES A TREMENDOUS AMOUNT OF EFFORT.

DELICIOUS!



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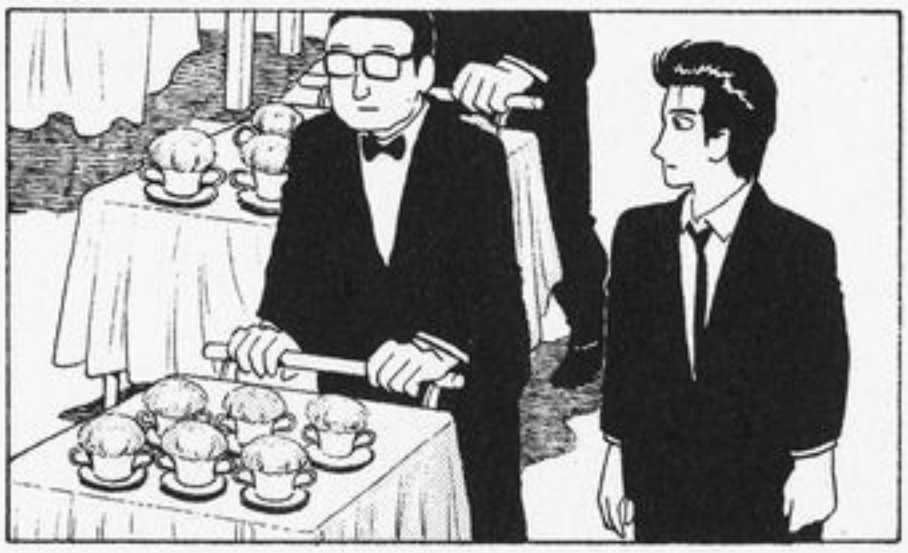
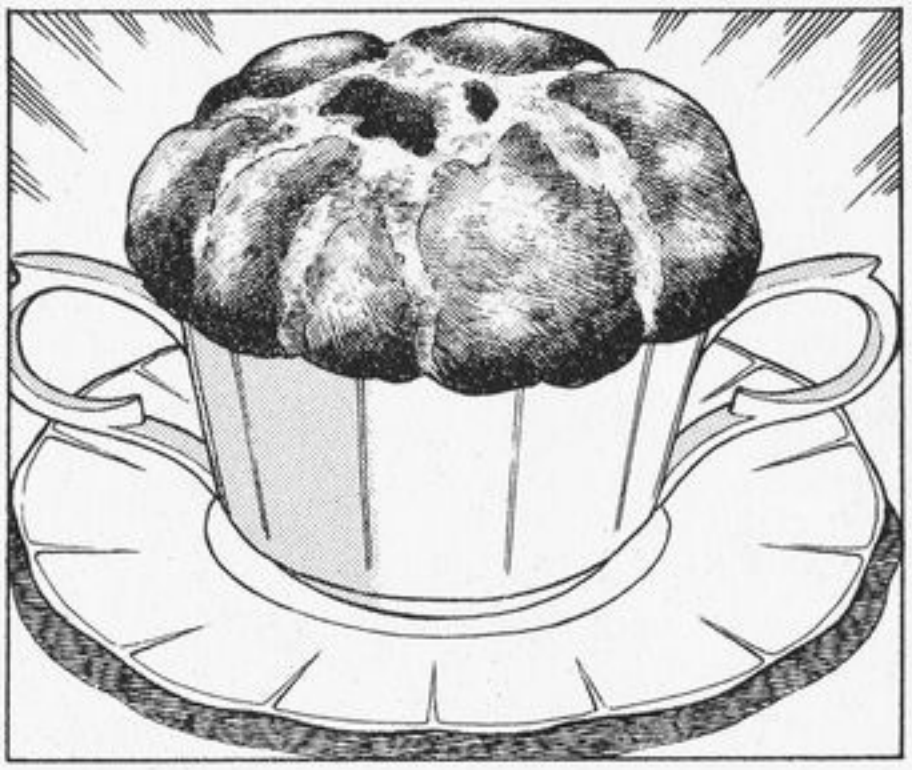


ENJOY EVERY BITE!

GO AHEAD, TEAR INTO THAT PASTRY LAYER AND MIX IT UP WITH THE SUMPTUOUS SHARK FIN INSIDE.



AT THE VERY LEAST, WE'RE HOLDING OUR OWN HERE!

THE BUZZ AROUND THIS DISH IS REALLY PICKING UP!

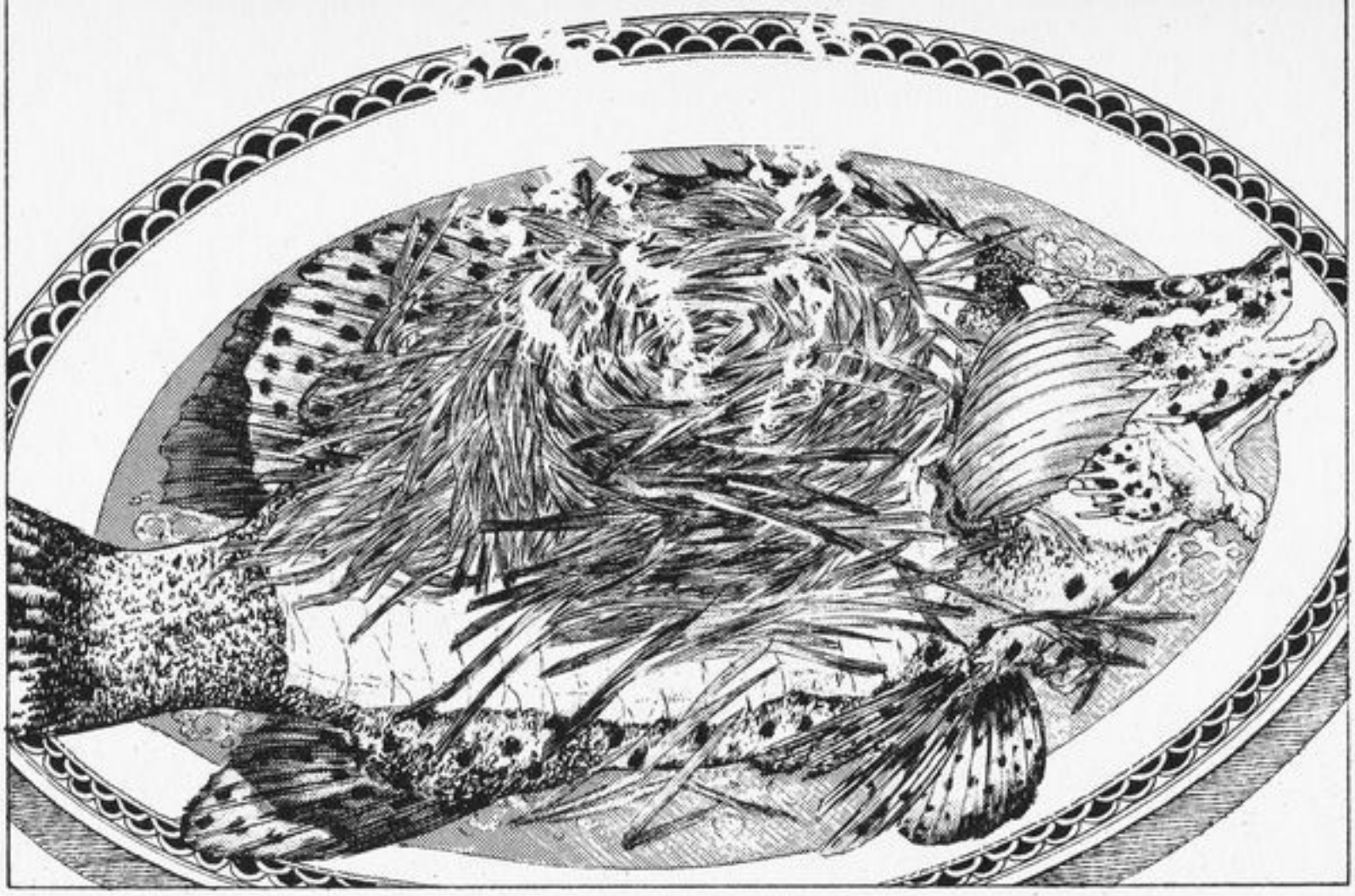
THE GOLDEN-BROWN, PERFECTLY CRISP PASTRY CRUST IS A MATCH MADE IN HEAVEN FOR THE SHARK FIN.

AH... LET'S DIVE IN WITH A GENEROUS LADLE OF SOUP!

COMPARING DUMPLINGS TO PASTRY... NOW THAT'S A DELIGHTFUL TWIST!

12

NOW, TO WRAP THINGS UP, I PRESENT A DELICATE STEAMED FISH.



HMM... WHAT A SPLENDID STEAMING JOB. IT'S COOKED JUST RIGHT, WHERE A HINT OF BLOOD LINGERS ON THE BONES,

AND THE FLESH SEPARATES PERFECTLY FROM THE BONES.

I'VE NEVER SEEN A FISH WITH BLACK POLKA DOTS BEFORE...!

WHOA, THAT'S ONE GIGANTIC FISH!

BUT WHEN IT COMES TO SOMETHING THIS SIZE, MASTERING THE STEAMING TECHNIQUE IS QUITE THE CHALLENGE.

THIS IS THE HUMPBACK GROUPER. THE BIGGER THEY ARE, THE BETTER THEY TASTE!

13

IT'S THE MOST EXPENSIVE FISH IN HONG KONG.

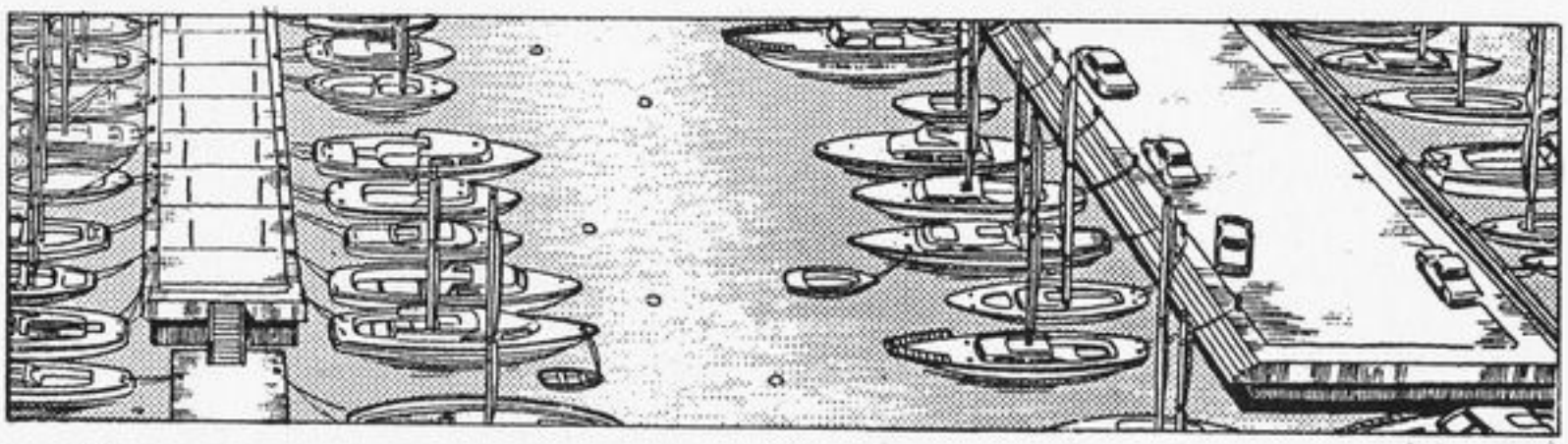
THIS FISH LIVES IN THE DEEP SEA, MAKING IT ELUSIVE AND OFTEN CALLED A MYTHICAL CATCH.

AND IT MELTS IN YOUR MOUTH LIKE A DREAM!

WOW, THIS FISH IS INCREDIBLY SWEET!

WELL, IT MUST HAVE BEEN QUITE THE CHALLENGE TO SNAG TWO OF THESE LITTLE BEAUTIES.
WE'RE GOING TO SCORE HOW YOU CHOOSE THE FISH TODAY!

NOW IT'S OUR TURN...



WHAT'S THE MATTER, HOW'S YOUR DISH COMING ALONG?

14

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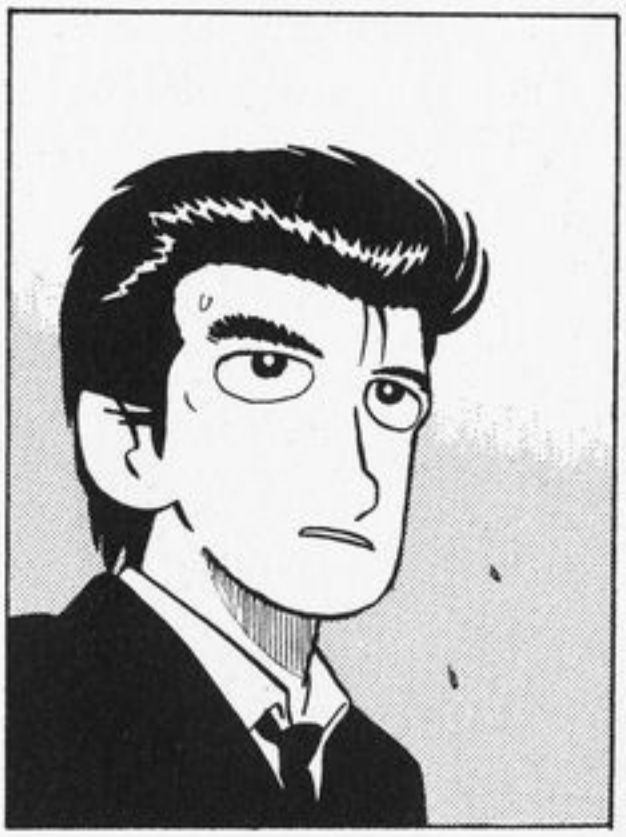
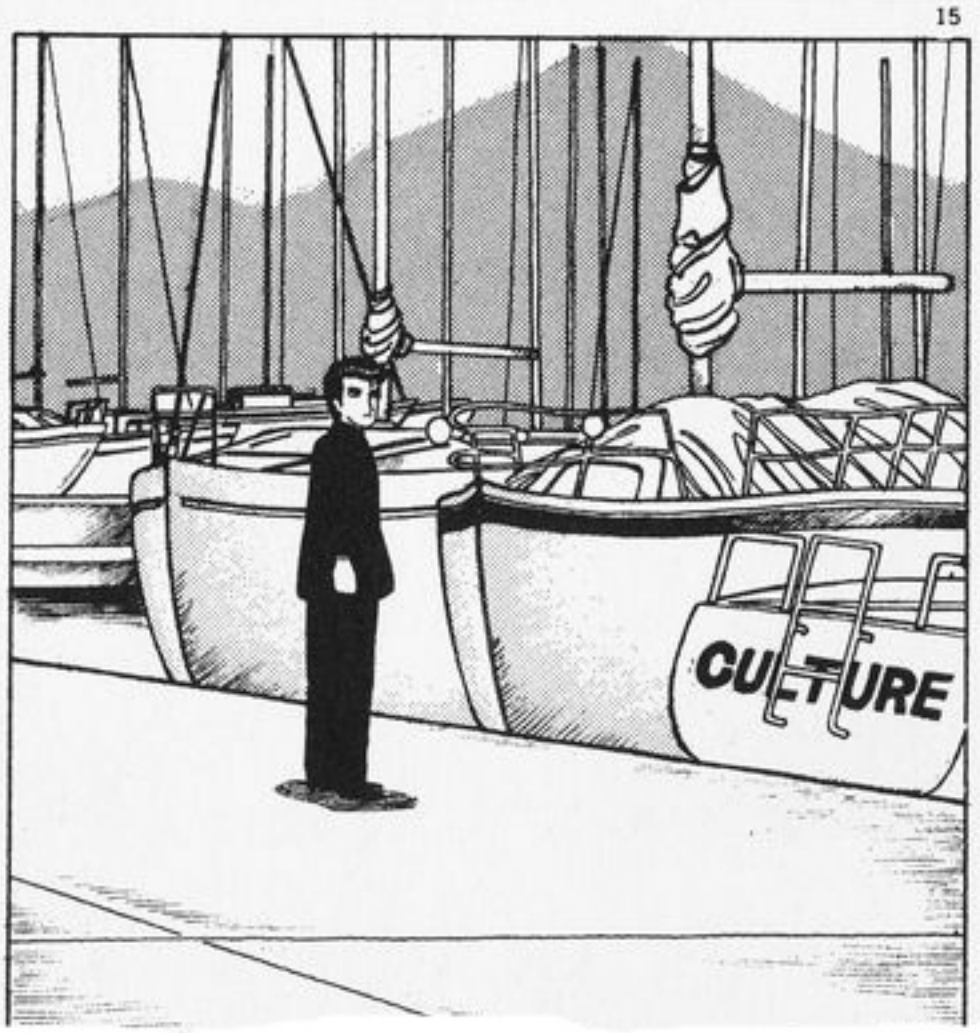
DELICIOUSNESS OVERLOAD!!





RIDICULOUS... THERE'S NO WAY THEY'D JUST RUN AWAY!

YOU DON'T THINK THEY RAN AWAY BECAUSE THEY COULDN'T HANDLE THE COMPETITION, DO YOU?

KOWLOON

YAMAOKA! WHAT'S GOING ON?!

YAMAOKA-SAN!

BUT IF THOSE KIDS DON'T SHOW UP, WE'RE TOAST...

NO MATTER HOW MUCH THEY BRING, IF THE FISH ISN'T RIGHT...

THE FISH IS GOING TO BE OVER-COOKED IF THEY DON'T HURRY...

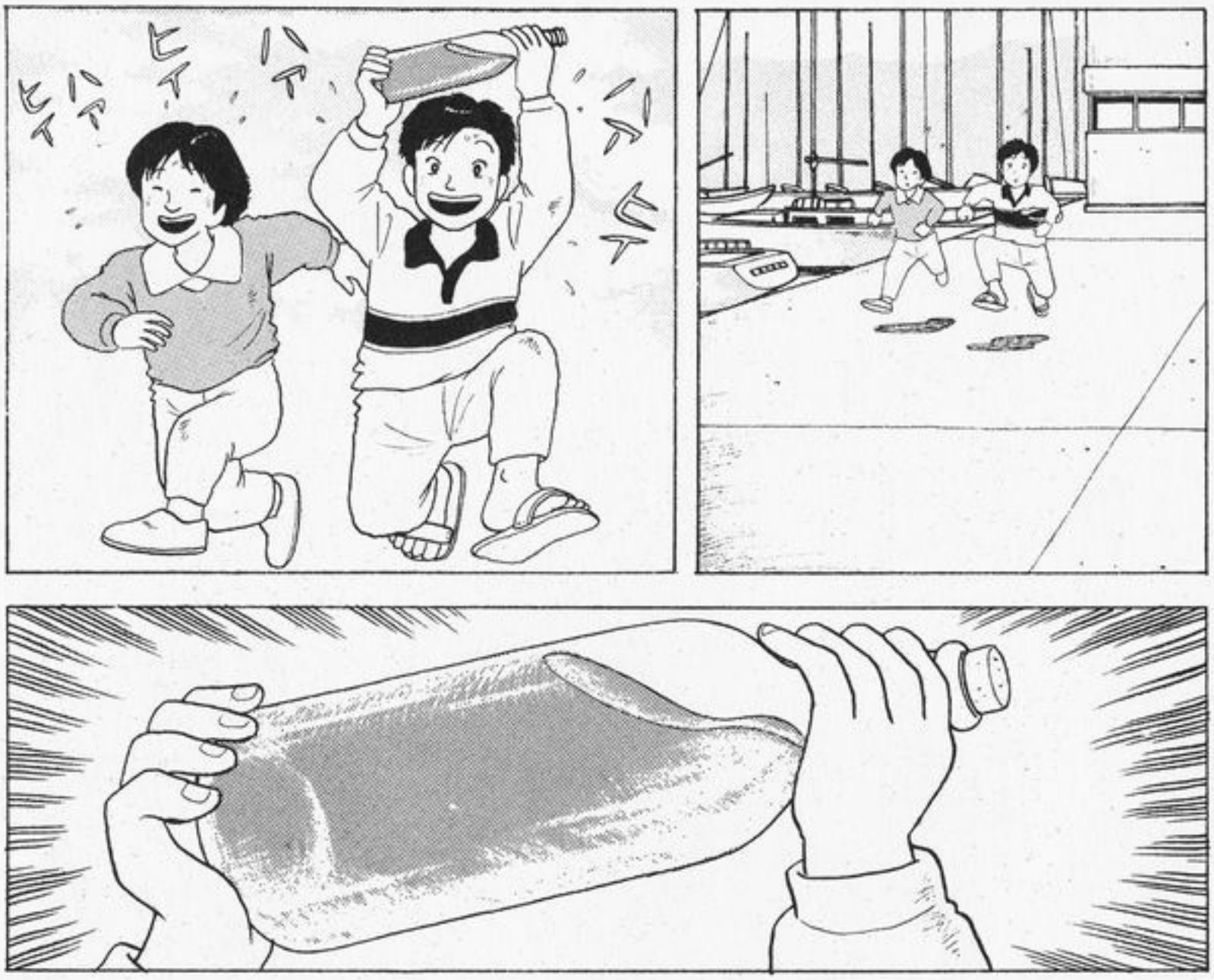
WHAT ON EARTH DID YOU ASK FOR?!

THE BROTHERS FROM THE OUTSKIRTS, SELLING FISH LIKE BOAT PEOPLE.

THOSE KIDS, YOU SAY?

THERE THEY ARE!!!

DELICIOUS ADVENTURES 111



YAMAOKA-SAN!!! YOU'RE HERE!

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IT SEEMS THE GAME IS ALREADY WON!

NO WAY HE COULD GET ANYTHING TO COMPETE WITH THAT...

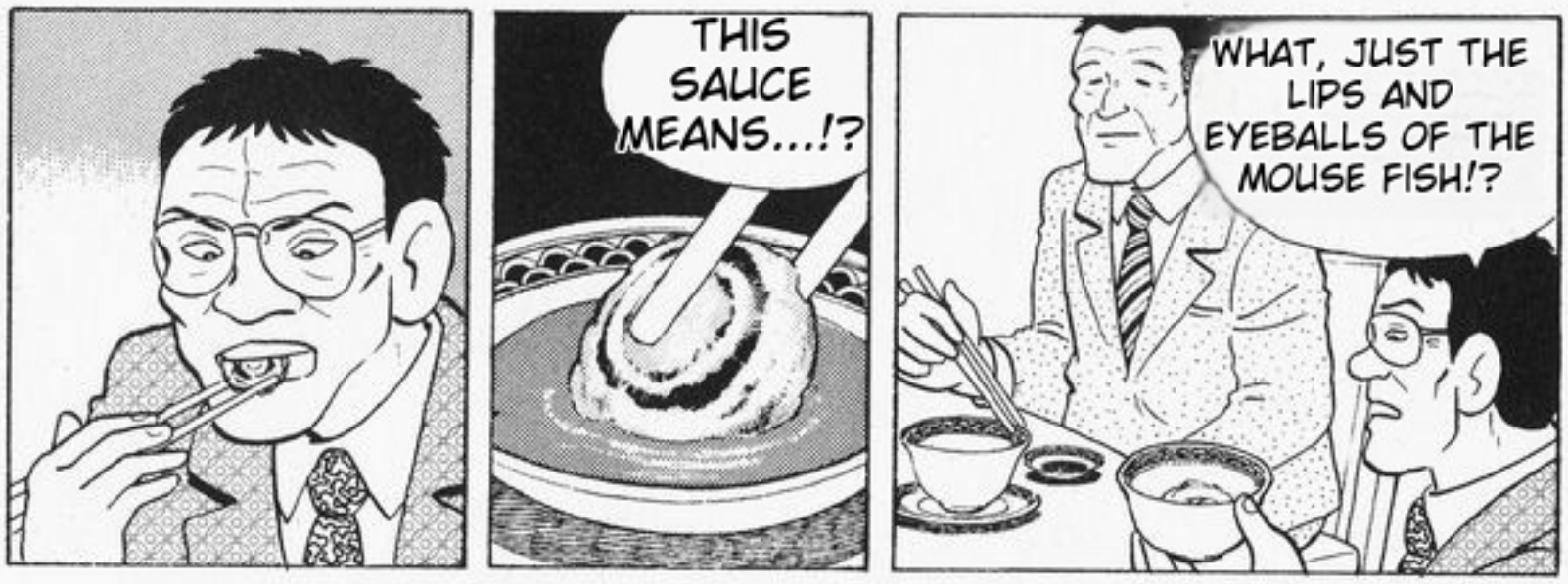
THANK YOU FOR YOUR PATIENCE!

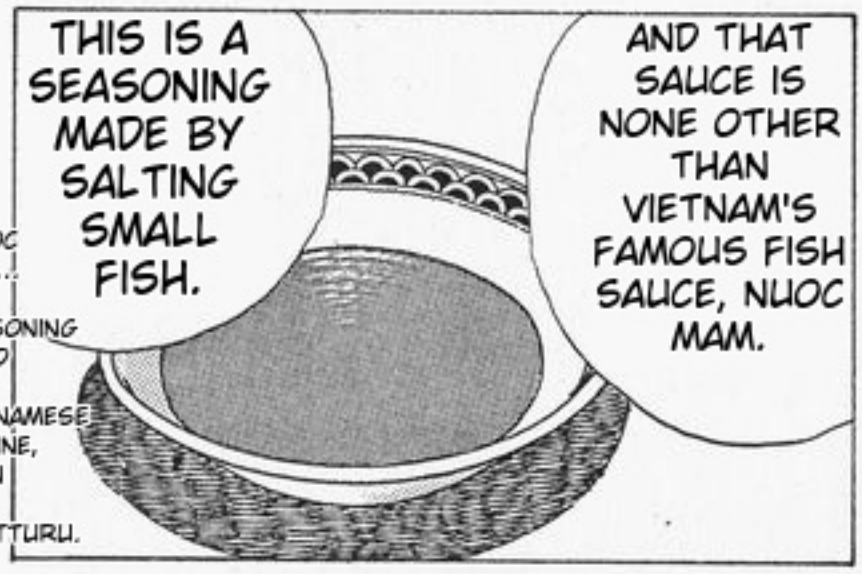
PLEASE DIP IT IN THE SAUCE ON THE SMALL PLATE BEFORE ENJOYING!

I CAREFULLY SET ASIDE JUST THE LIPS AND EYEBALLS OF THE STEAMED

ARA.

DELICIOUSNESS OVERLOAD!!





*NUOC MAM... A SEASONING USED IN VIETNAMESE CUISINE, AKIN TO SHOTTURU.

THE LUXURY OF SAVORING ONLY THE FINEST PARTS OF THE ARA FISH PAIRED WITH NUOC MAM CREATES A FLAVOR SENSATION THAT'S OUT OF THIS WORLD.

THE DELIGHTFUL AROMA OF CILANTRO MIXED WITH THE FIERY KICK OF GREEN CHILI IN THE NUOC MAM IS SIMPLY DIVINE.

IMPRESSIVE INDEED.

SADLY, WE'VE MET OUR MATCH.

DAMN, I SHOULD NEVER HAVE ALLOWED A JAPANESE PARTNER TO JOIN US!

.....

20

THEY EVEN JOURNEYED ALL THE WAY TO THE OUTSKIRTS OF HONG KONG ISLAND TO HUNT DOWN THE TASTIEST NUOC MAM FROM A VIETNAMESE HOME.

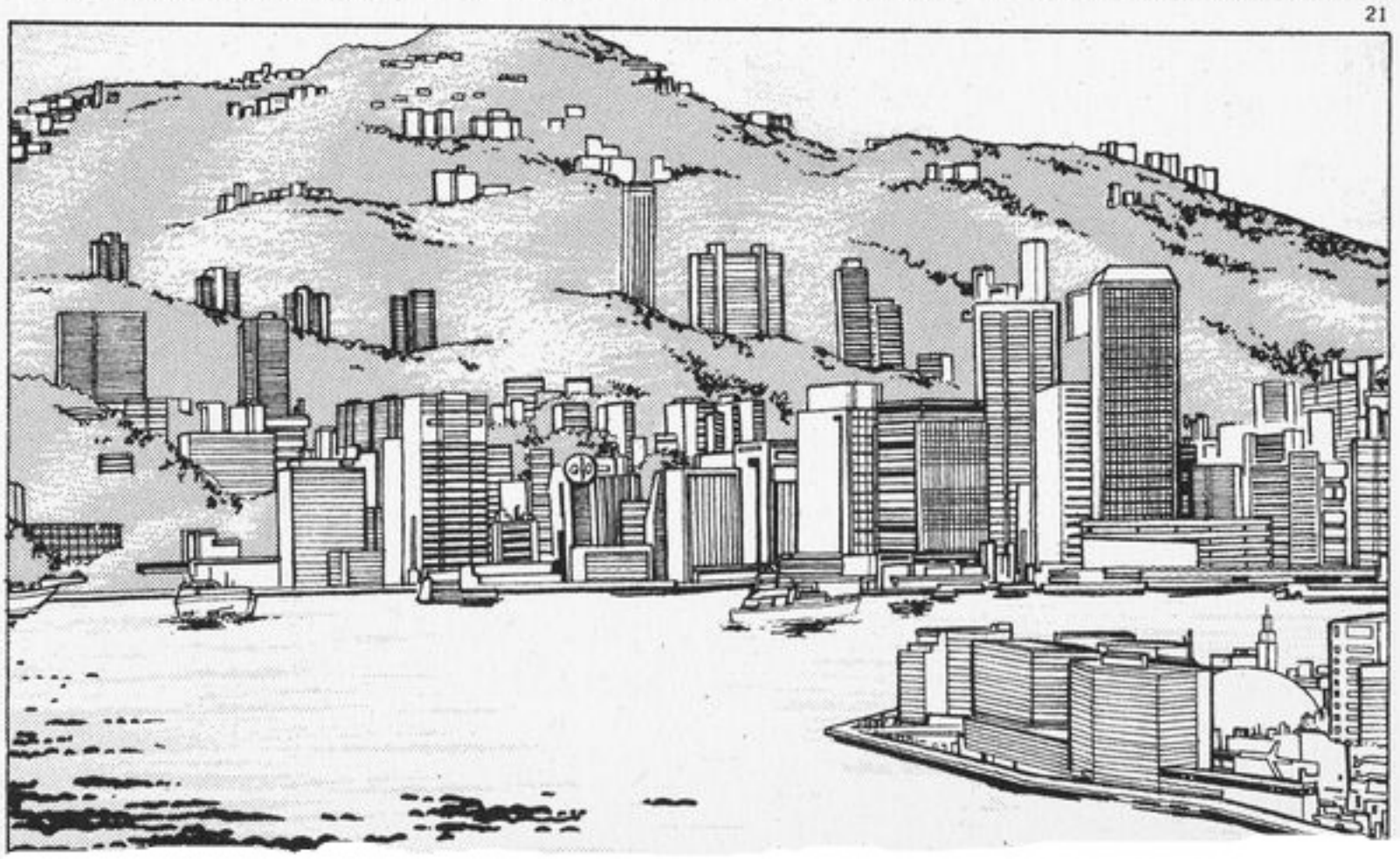
THIS DUO IS THE ULTIMATE DREAM TEAM!

DELICIOUS!

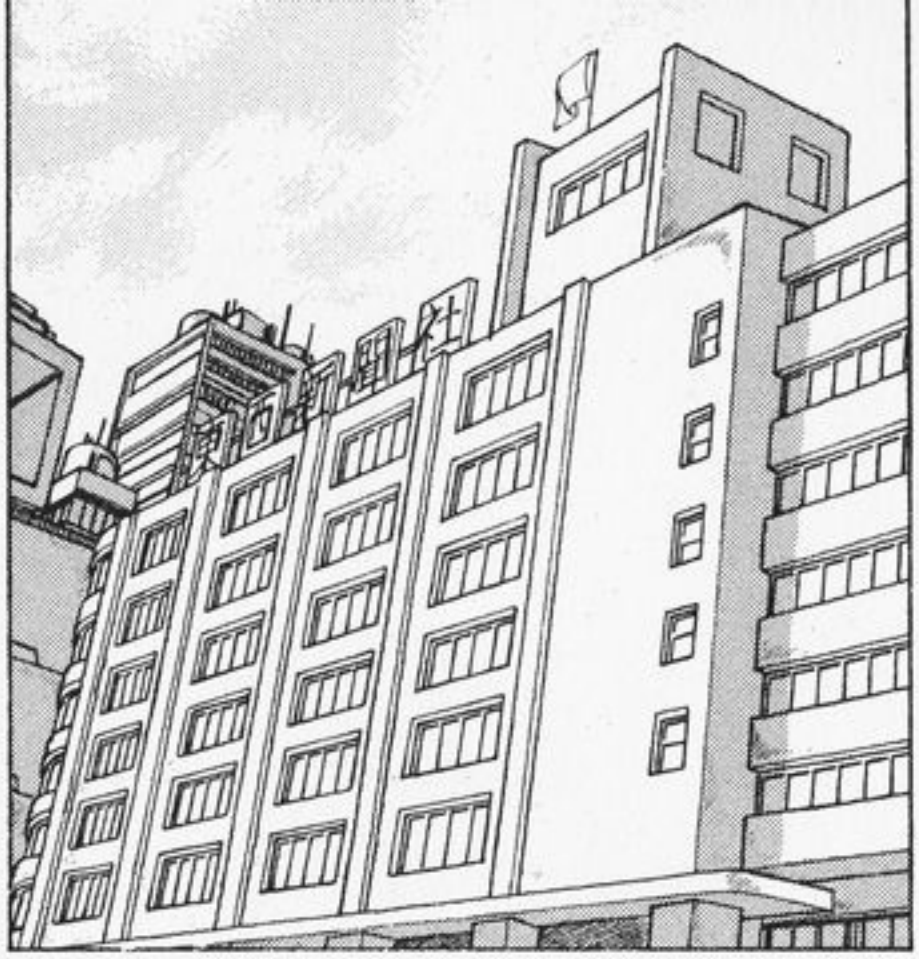
THANK YOU, MR. YAMAOKA!

THIS CLUB HAS PROMISED TO HIRE THE BOAT PEOPLE!
PRESIDENT YUAN, I'M COUNTING ON YOU!

LEAVE IT TO ME!



OH, HELLO, TOMONO-SAN!
HELLO!



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WELL, THANK YOU EVER SO MUCH!
I BROUGHT YOU THE PHOTOS FROM HONG KONG, JUST TO DROP THEM OFF!

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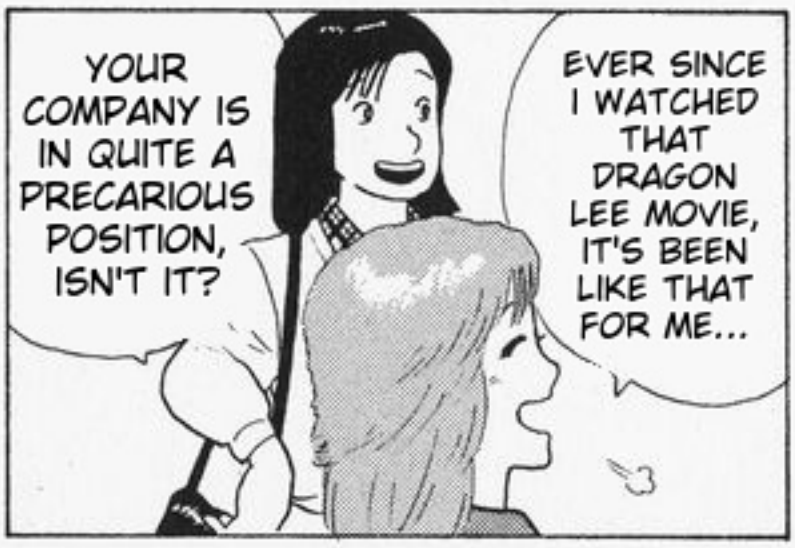
YOUR COMPANY IS IN QUITE A PRECARIOUS POSITION, ISN'T IT?
EVER SINCE I WATCHED THAT DRAGON LEE MOVIE, IT'S BEEN LIKE THAT FOR ME...

第4話

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MAYBE I OVERINDULGED A TAD.

MY STOMACH FELT A BIT HEAVY JUST NOW!

NEC

富士銀行

YOU'RE THE ONE TEMPTING ME TO PILE ON EXTRA EEL!

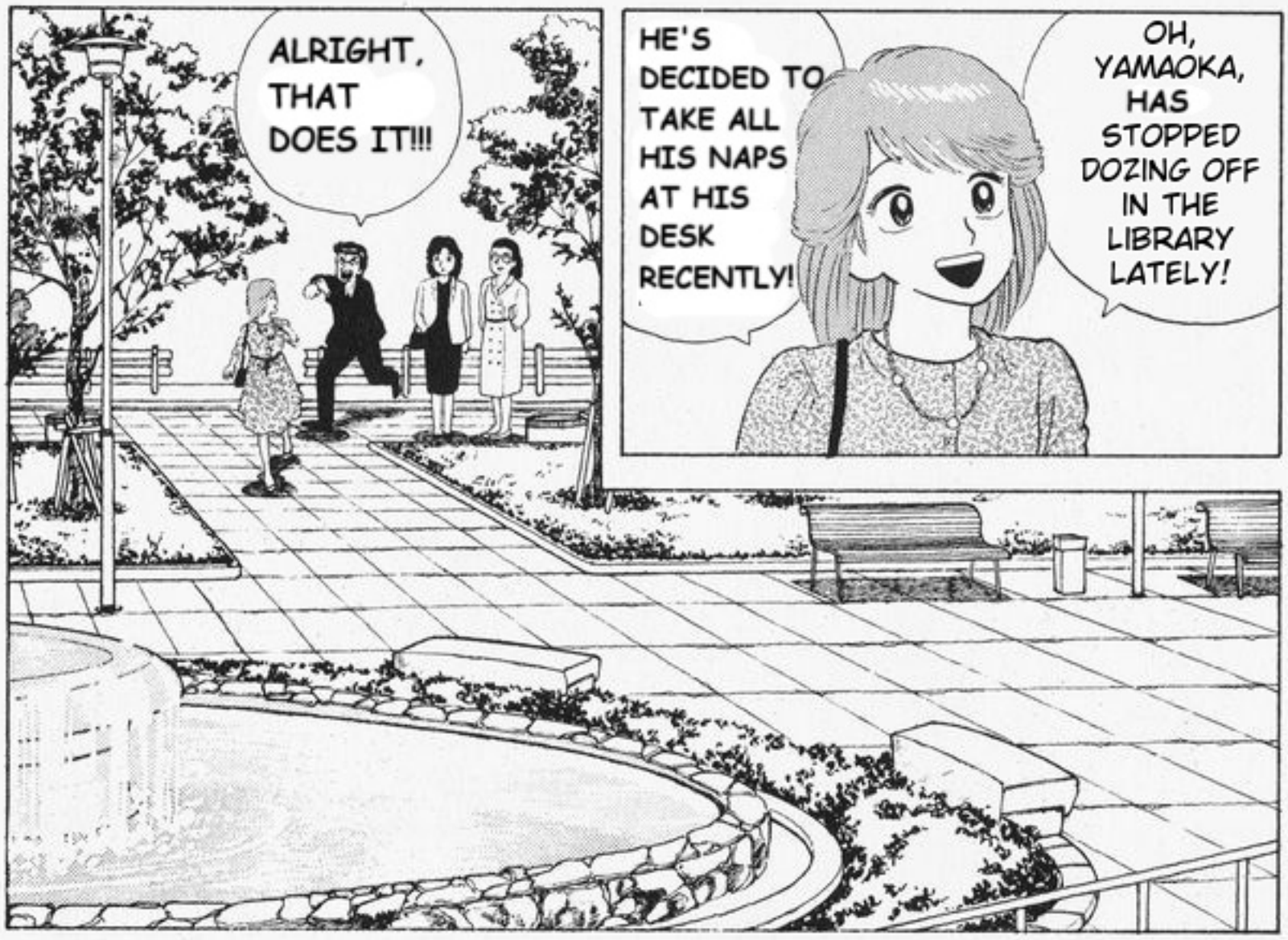
2

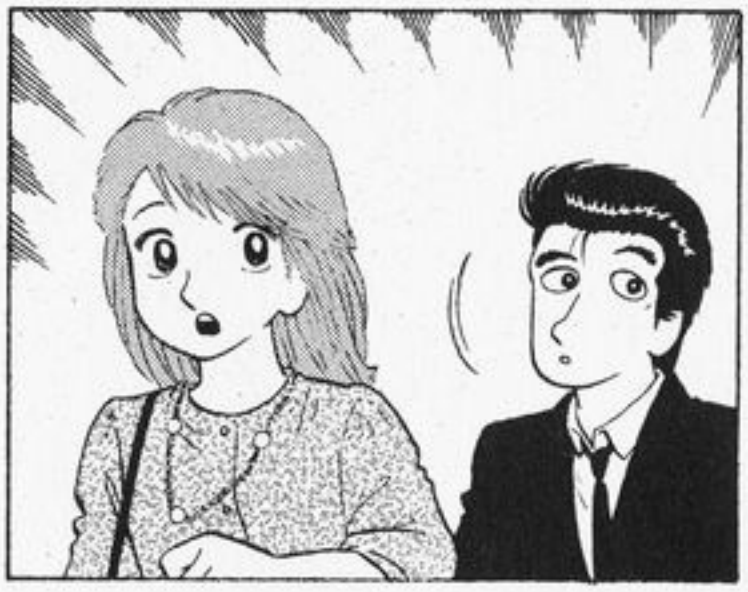
YAMAOKA, TODAY LET TABATA TAKE THE SEAT AT THE VERY BACK OF THE LIBRARY.

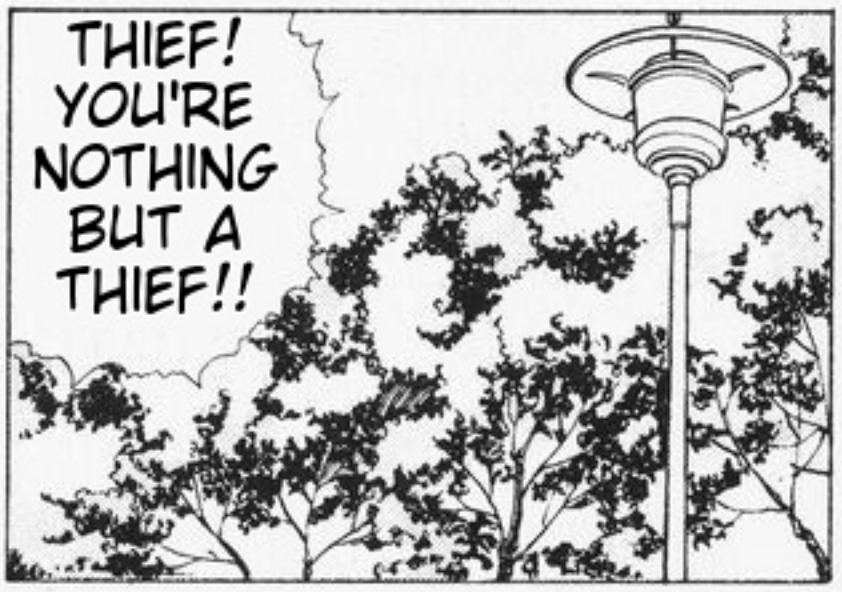
IF I EAT THIS MUCH, I'LL BE A SLEEPYHEAD THIS AFTERNOON!

DON'T BLAME YOUR INSATIABLE APPETITE ON SOMEONE ELSE!

GOURMET CLUB!







ABSOLUTELY NOT! I GENUINELY LOVE YOU, SUMIKO, FROM THE VERY DEPTHS OF MY HEART...

YOU ONLY SAID YOU LIKED ME TO COZY UP TO MY FAMILY AND LET OUR GUARD DOWN!

NO, THAT WASN'T MY INTENTION AT ALL.

THEN WHY DID YOU QUIT OUR SHOP?!

THAT'S A LIE!

DON'T SPOUT PRETTY WORDS! YOU STOLE OUR TECHNOLOGY AND NOW THAT YOU'RE DONE, YOU'RE JUST RUNNING AWAY!

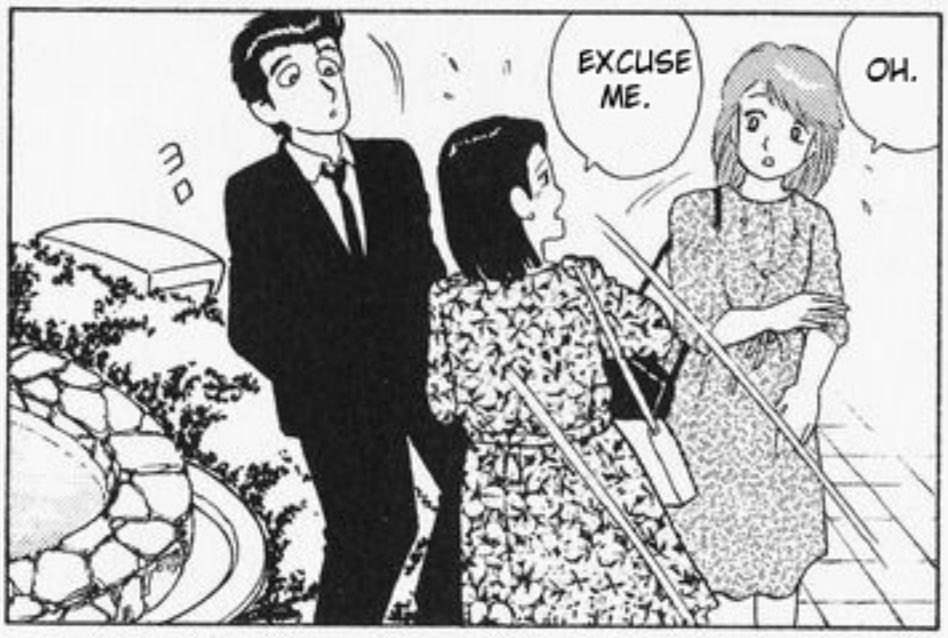
SO, I'M DOING THIS FOR THE CHILDREN...

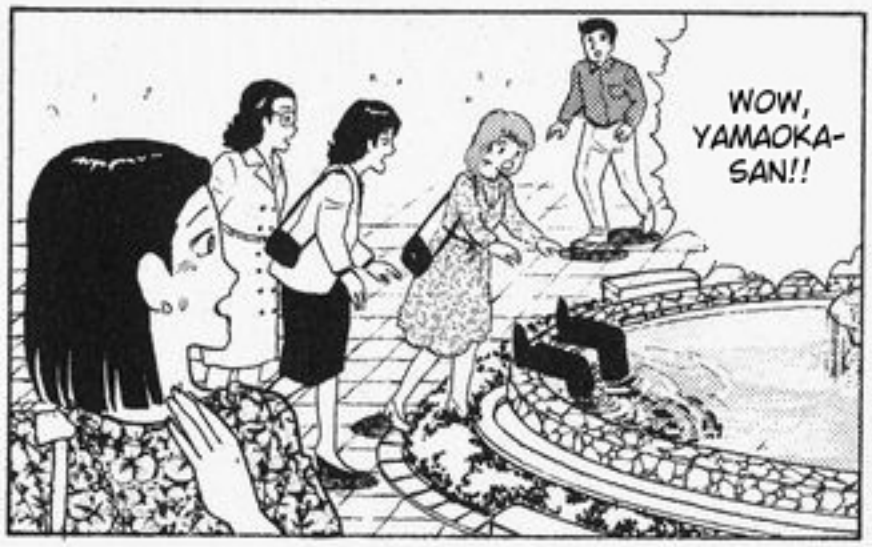
4

I'M STEPPING AWAY FROM THE SHOP, BUT MY FEELINGS FOR YOU, SUMIKO, REMAIN UNCHANGED.

STOP IT, DON'T TOUCH ME!

DELICIOUSNESS OVERLOAD!





I'M TRULY SORRY. I DIDN'T MEAN TO CAUSE SUCH A FUSS BECAUSE OF ME...
I HAVE NO IDEA WHY THIS IS HAPPENING, BUT GETTING CAUGHT UP IN A BRAWL LIKE THAT...
ヘッグシン
WHAT ON EARTH HAPPENED? FIGHTING IN A PLACE LIKE THAT IS JUST...
I'M TOSHIRO SAKAMURA.
I'M A PASTRY CHEF.
I USED TO WORK AT 'ANGEL'S DREAM' IN GINZA.
THE LOVELY LADY I WAS WITH EARLIER IS SUMIKO, THE ONLY DAUGHTER OF THE SHOP'S OWNER.
DID YOU SAY 'ANGEL'S DREAM'? THAT RENOWNED PLACE?!
THIS ISN'T JUST ANY PASTRY SHOP; IT'S THE CRÈME DE LA CRÈME OF TOKYO!
I CAN'T SAY IT'S THE ABSOLUTE BEST, BUT IT'S DEFINITELY THE PRICIEST, THAT'S FOR SURE.
BACK AT IT WITH THAT DETESTABLE ATTITUDE, HUH?
グズ

AH, SO THAT LITTLE SPAT IN THE PARK WAS ABOUT THAT, HUH?

THAT'S ONE OF THE REASONS I THOUGHT ABOUT QUITTING...

TRUE, THE CAKE PRICES AT 'ANGEL'S DREAM' ARE PROBABLY THE HIGHEST IN JAPAN.

WE DID PROMISE TO GET MARRIED, BUT...

OKAY...

HUH?

WELL, IF YOU VISIT 'ANGEL'S DREAM' AT NIGHT, YOU'LL UNDERSTAND.

AT NIGHT?

OH, WHAT A SHAME! WHY ON EARTH DID YOU DECIDE TO QUIT?

HMM... IF YOU MARRY THE ONLY DAUGHTER OF THE COMPANY PRESIDENT, YOU COULD EVENTUALLY BECOME THE PRESIDENT YOURSELF.

WELL, THAT'S...

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天使の涙

A GOOD CHUNK OF THE CUSTOMERS SEEM TO BE BUSINESS FOLKS...

IS IT REALLY THAT EXPENSIVE?
I ONLY KNOW THE NAME OF THE SHOP, BUT I'VE NEVER ACTUALLY BOUGHT ANYTHING,

THEY BUY IT AS A SOUVENIR FOR CLIENTS THEY'VE ENTERTAINED.
I HEAR SOME PEOPLE TAKE IT TO BARS OR CLUBS.

8

THE PRICIEST CAKE GOES FOR A WHOPPING FIFTEEN HUNDRED YEN!

DELICIOUSNESS OVERLOAD!

ARE YOU TELLING ME THAT TINY LITTLE CAKE COSTS FIFTEEN HUNDRED YEN?!

ONE THOUSAND FIVE HUNDRED YEN!!

AS A QUIRK OF HUMAN PSYCHOLOGY, PEOPLE TEND TO FEEL MORE GRATEFUL WHEN THEY RECEIVE SOMETHING THAT'S PRICEY.

THE HIGH PRICE IS ALSO WHAT FUELS THE POPULARITY OF 'ANGEL'S DREAM.'

WE USE ONLY THE FINEST INGREDIENTS...

WE REGULARLY SEND SEVERAL ARTISANS TO EUROPE FOR TRAINING...

I DON'T FIND FAULT WITH THE FACT THAT EACH CAKE COSTS FIFTEEN HUNDRED YEN.

I CERTAINLY FEEL GRATEFUL TO THE PRESIDENT, BUT I HARBOR NOT A SHRED OF CRITICISM.

THEN WHY DID YOU QUIT?

I REALIZED THAT WHAT I TRULY WANT TO CREATE IS SOMETHING ENTIRELY DIFFERENT.

THAT IS, WELL,

I DON'T SEE ANY HARM IN FULFILLING THAT DESIRE.

THE PRICE TAG MAY NOT ALWAYS REFLECT THE QUALITY OF TASTE, BUT THERE ARE THOSE WHO YEARN FOR SUCH A CONNECTION.

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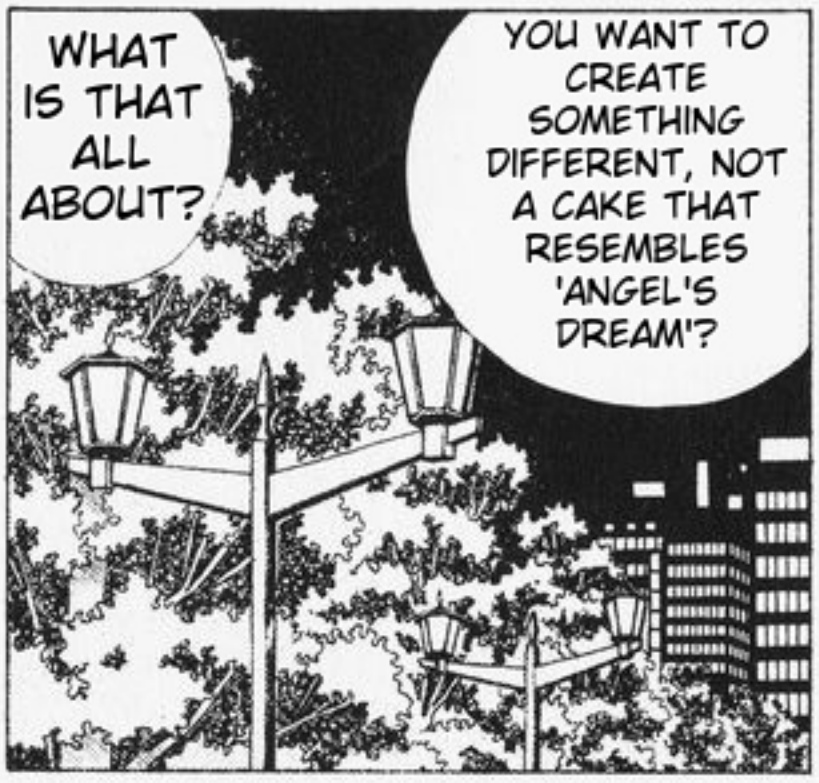
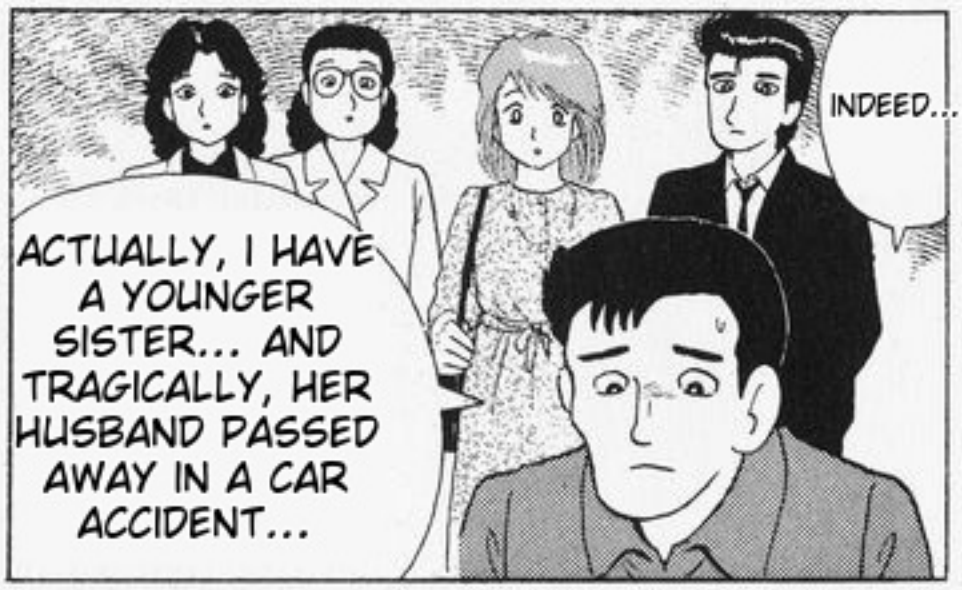
SOMETHING DIFFERENT?

10

IT'S THE BOSS, AND RIGHT NOW, I'D RATHER AVOID ANY EYE CONTACT...

DELICIOUSNESS OVERLOAD!



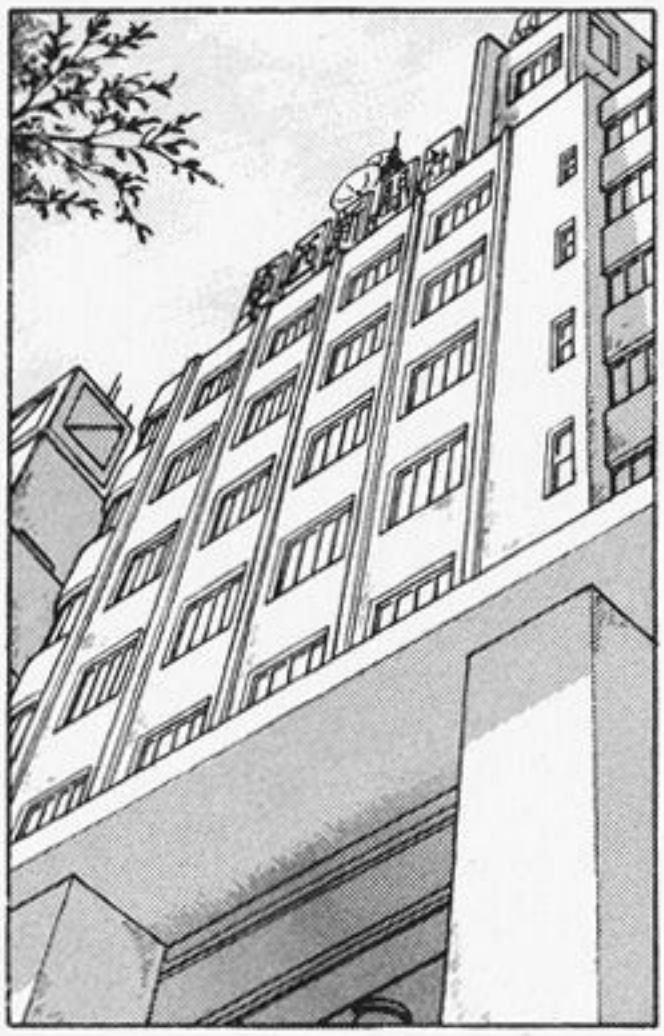


11

UM...

OH, FROM THE PARK.

OH, IT'S YOU.



BUT I JUST COULDN'T MUSTER THE COURAGE...

I QUICKLY REALIZED MY MISTAKE AND FOLLOWED EVERYONE BACK INTO THIS BUILDING,

I'M REALLY SORRY FOR MY RUDENESS THE OTHER DAY... I WAS SO FLUSTERED THAT I RAN AWAY.

HONESTLY, IT MIGHT HAVE BEEN BETTER IF IT HAD TORN; AT LEAST THEN YOU'D BE ABLE TO REPLACE IT!

STILL, WEARING THE SAME OUTFIT YEAR-ROUND IS QUITE SOMETHING.

12

SHUSH.

OH, IT'S PERFECTLY FINE; IT'S SOMETHING HE CAN STILL WEAR...

I TRULY APOLOGIZE, PLEASE ALLOW ME TO COMPENSATE FOR YOUR CLOTHING.

DELICIOUSNESS 11

SAKUMURA WORKED AT YOUR SHOP TO STEAL THE TECHNIQUES FROM 'ANGEL'S DREAM' TO OPEN **HIS** OWN STORE.

SUMIKO BELIEVES THAT MR.

HUH?!?! I KNEW IT...

ARE YOU AWARE THAT MR. SAKUMURA IS PLANNING TO OPEN A NEW CANDY SHOP?

とんかつ

HUH? WHAT ARE YOU TALKING ABOUT?

IT SEEMS IT'S BETTER TO SHOW YOU RATHER THAN EXPLAIN IT WITH WORDS.

FROM WHAT WE'VE JUST DISCUSSED, IT SEEMS THAT TOSHIO...

AS FOR ME, THAT'S ONE THING, BUT MY FATHER IS CONVINCED OF IT.

13

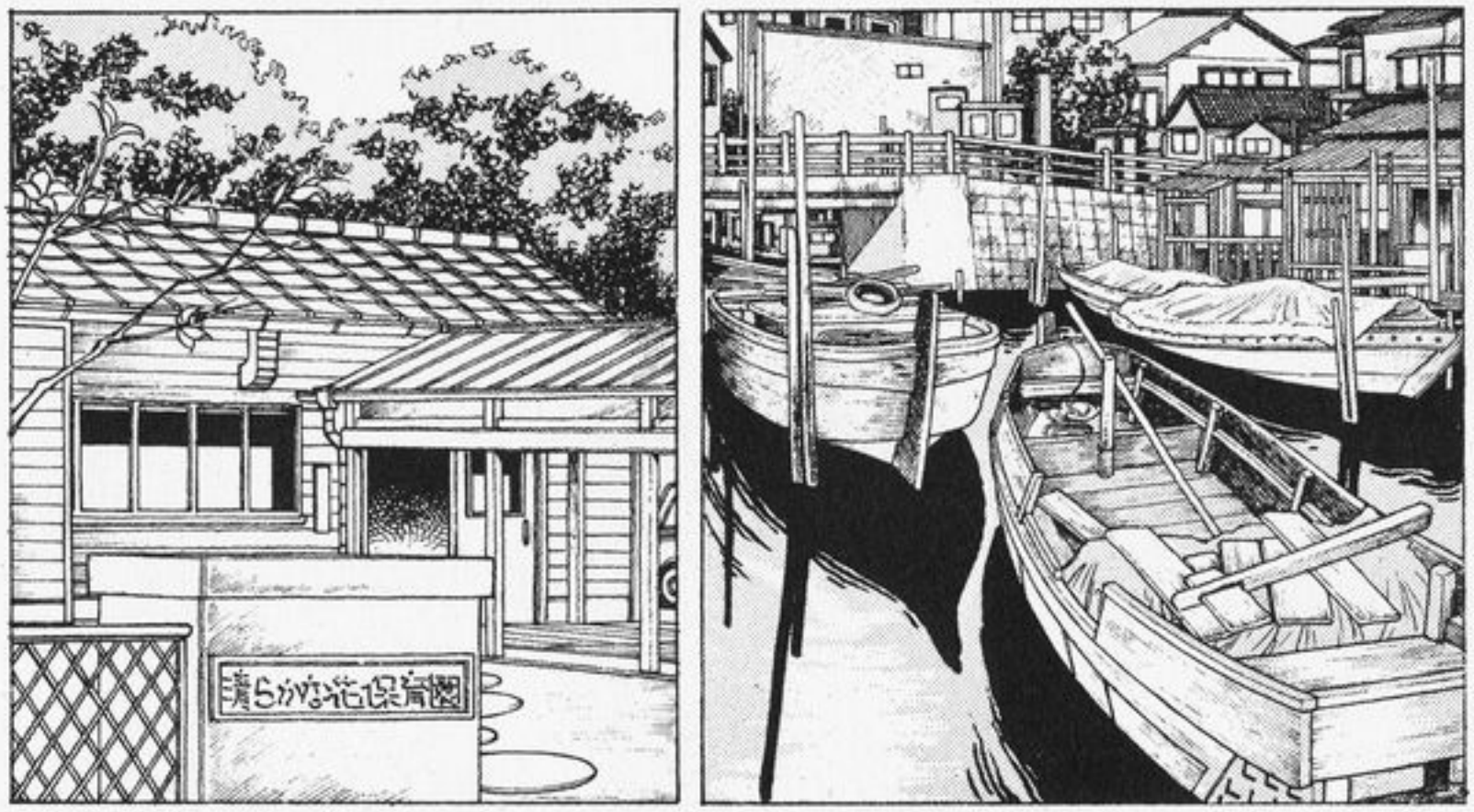
I'M HEADING TO THAT DAYCARE NOW.

HUH?

SAKUMURA'S SISTER, RIGHT? SHE'S BEEN DROPPING HER CHILD OFF AT DAYCARE TO GO TO WORK.

YOU KNOW ABOUT

YES, I'M LISTENING...


清らかな花保育園

ワア
キャー
キャー

14

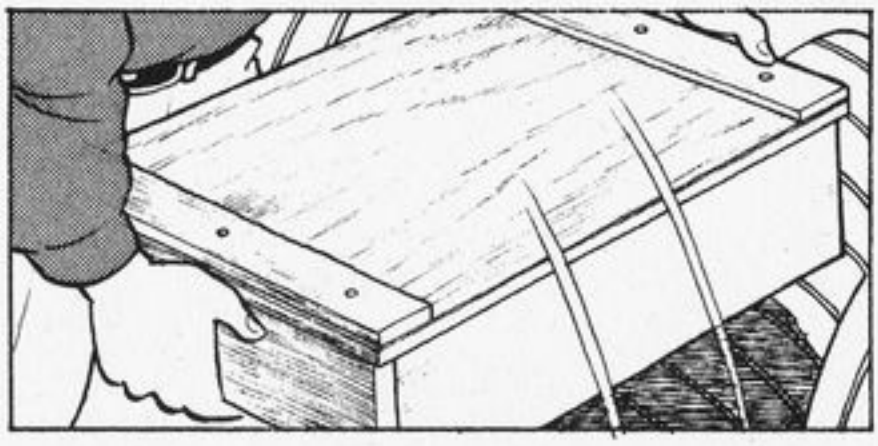
HELLO, SACHIKO-CHAN!
OH, AND MISS YUKO'S HERE TOO!

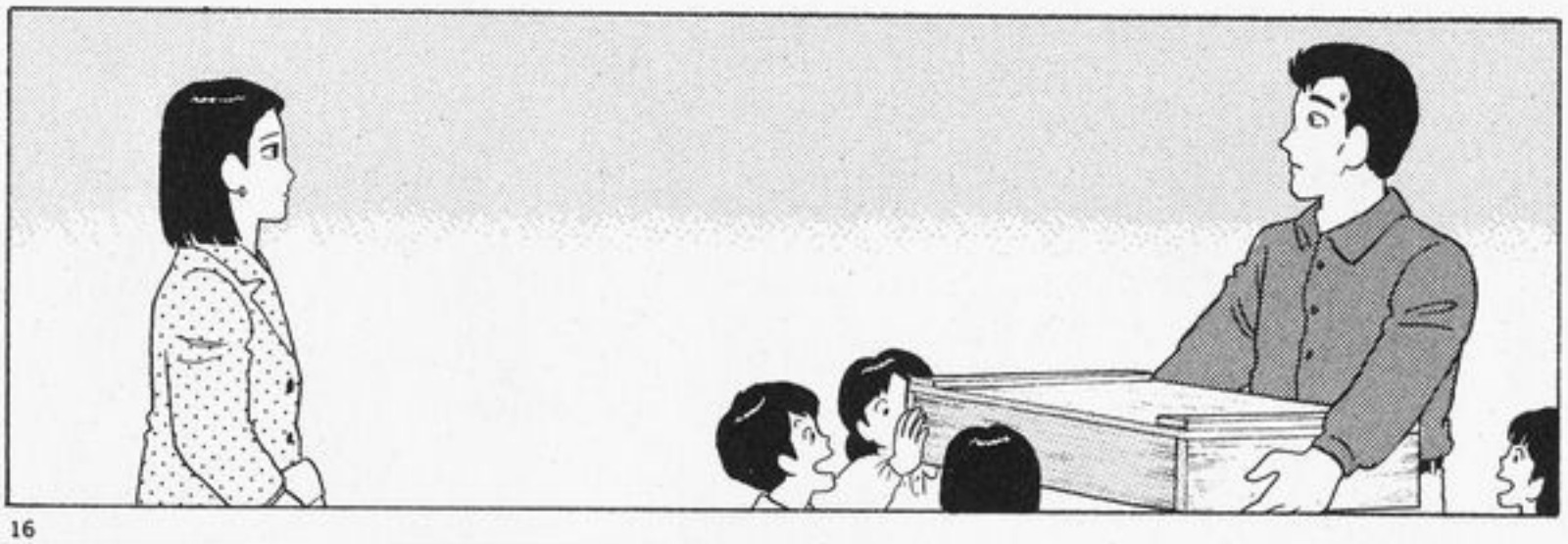
OH, IS THAT BACK AGAIN?!

ACTUALLY, I CAME HERE THE DAY BEFORE YESTERDAY WITH MR. SAKAMURA.
MY, MY.

DELICIOUSNESS OVERLOAD!

15





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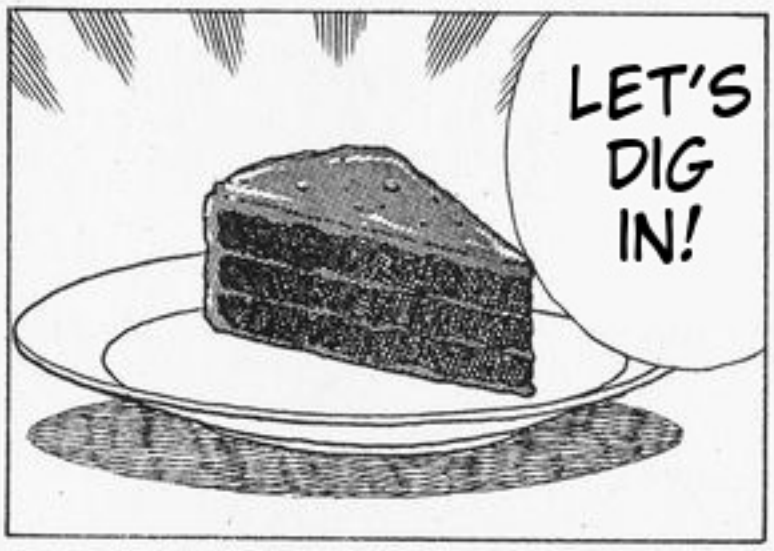
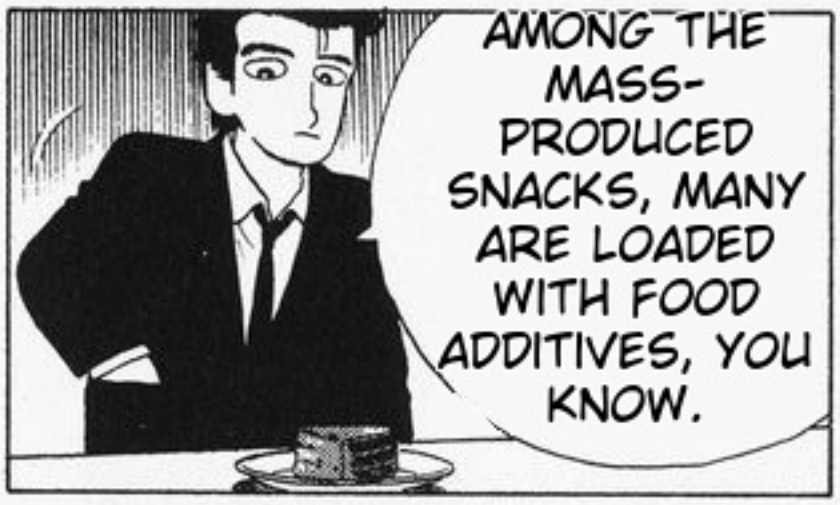


DELICIOUS!

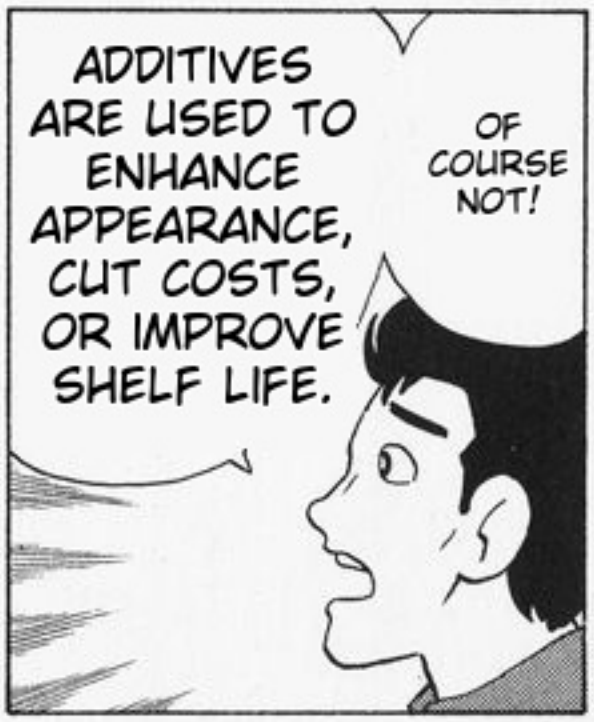
WHAT WAS IT?

AT THAT MOMENT, I WAS TAKEN ABACK WATCHING THE CHILDREN MUNCHING ON THEIR SNACKS.
I CAME TO CHECK ON MY NIECE SACHIKO AFTER SHE STARTED STAYING HERE FOR A WHILE.

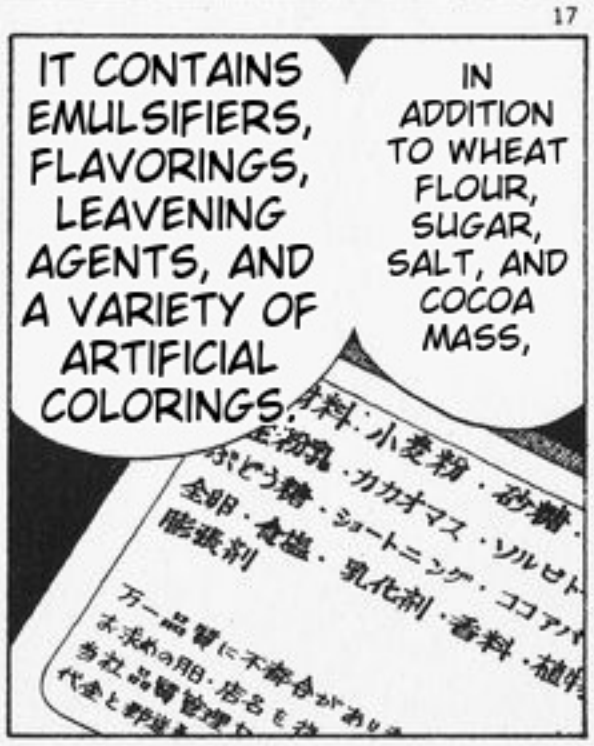

AMONG THE MASS-PRODUCED SNACKS, MANY ARE LOADED WITH FOOD ADDITIVES, YOU KNOW.

WHAT THE KIDS WERE DEVOURING WAS A FLASHY, MASS-PRODUCED SNACK HEAVILY ADVERTISED ON TV.
I'M NOT SAYING ALL SUCH TREATS ARE BAD, BUT THERE ARE CERTAINLY SOME THAT ARE JUST HAPHAZARDLY MADE.

FOR INSTANCE, THIS CONFECTIONERY HAS COOKIES COATED IN CHOCOLATE, BUT...


ADDITIVES ARE USED TO ENHANCE APPEARANCE, CUT COSTS, OR IMPROVE SHELF LIFE.
OF COURSE NOT!

MR. SAKAMURA, DOES TODAY'S CAKE HAVE ANY ADDITIVES IN IT?


IT CONTAINS EMULSIFIERS, FLAVORINGS, LEAVENING AGENTS, AND A VARIETY OF ARTIFICIAL COLORINGS.
IN ADDITION TO WHEAT FLOUR, SUGAR, SALT, AND COCOA MASS,

ESPECIALLY FOR THE KIDS.

ABSOLUTELY! ADDITIVES ARE JUST THERE TO KEEP MASS PRODUCTION AND MASS SALES GOING, AND IT'S CLEAR THAT FOR OUR HEALTH, IT'S BEST TO AVOID THEM.

I'M TAKING CARE OF THE CHILDREN, SO I'VE REALIZED I NEED TO BE MUCH MORE PARTICULAR ABOUT THEIR DAILY MEALS.

I'VE BEEN REFLECTING TOO, WONDERING IF IT'S REALLY OKAY TO BE SATISFIED MAKING EXPENSIVE CAKES THAT ONLY A FEW WEALTHY CAN AFFORD...

WHEN WE WERE KIDS, OUR MOTHERS USED TO WHIP UP HOMEMADE SWEETS FOR US...

PLUS, WE WERE COMPLETELY UNAWARE OF THINGS LIKE ADDITIVES BACK THEN!...

WE'RE A BIT EMBARRASSED ABOUT IT... BUT WE'RE SIMPLY SHORT ON HANDS...

18

I WANT TO CREATE SAFE AND DELICIOUS CAKES MADE ONLY FROM REAL INGREDIENTS,

PRICED SO THAT EVEN CHILDREN FROM LESS FORTUNATE FAMILIES CAN ENJOY THEM.

MR. SAKAMURA FEELS HE WANTS TO FORGE A DIFFERENT PATH THAN 'ANGEL'S DREAM.'

BUT PLEASE DON'T GET ME WRONG, I'M NOT CRITICIZING 'ANGEL'S DREAM'.

DELICIOUSNESS OVERLOAD!

IT'S OUR DUTY AS ADULTS TO PROVIDE KIDS WITH SAFE AND DELICIOUS FOOD.

IT'S PRECISELY BECAUSE IT'S DIFFICULT THAT WE SHOULD TAKE ON THE CHALLENGE.

I THINK THAT'S WAY HARDER THAN JUST THROWING MONEY AT MAKING THE FINEST THINGS OUT THERE...

SO WHAT SHOULD I DO FIRST? JUST TELL ME WHAT TO TACKLE!

HUH?!

MY DAD WILL DEFINITELY INSIST ON PITCHING IN TOO.

THEY'RE GONNA BE A MOM AND DAD SOON!

NEXT UP- IT'S KISS TIME!

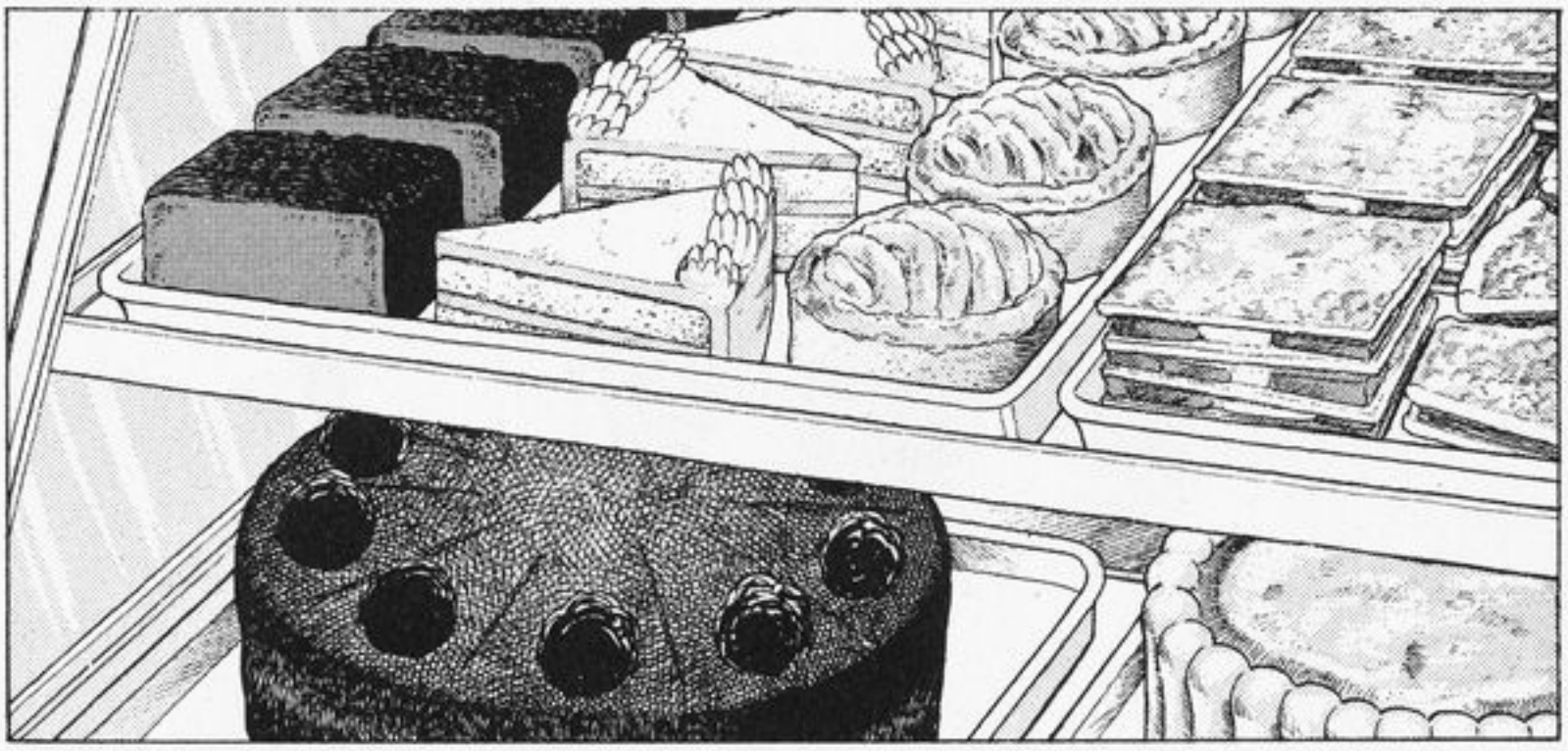
OH LOOK, A 'LOVE SCENE'! WE'VE GOT A LOVE SCENE!

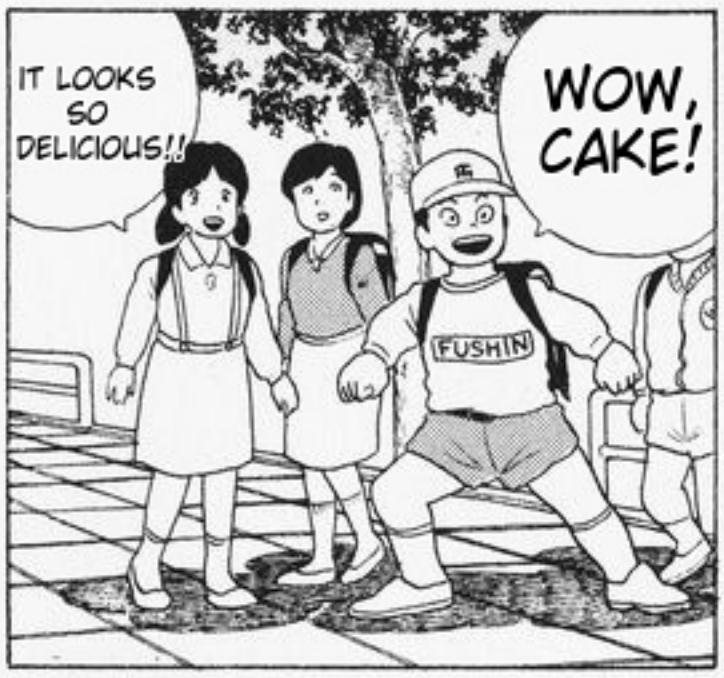
SUMIKO.

19

A MONTH LATER...
4月9日公開
富士銀行
LET'S
ペッペー!!
WHOA, CHECK OUT THE CAR!
HELLO THERE!
ケーキショップ
天使の翼

DELICIOUSNESS 11




IT LOOKS SO DELICIOUS!!
WOW, CAKE!
FUSHIN

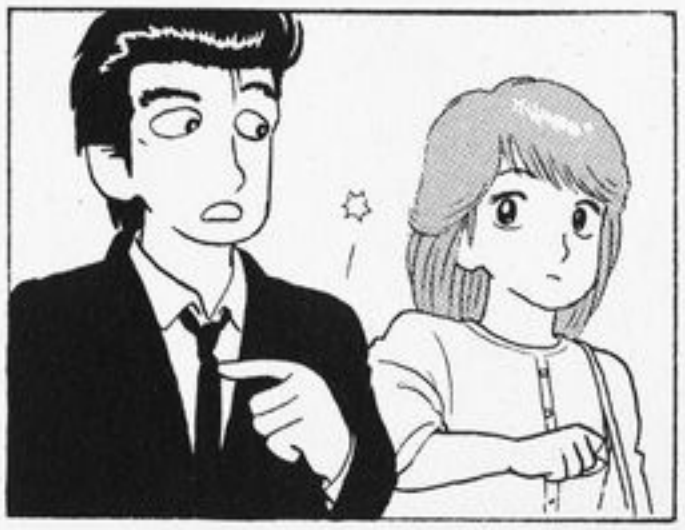
LOOKS LIKE THE LADIES WON'T BE STOPPING BY ANYMORE!
WELL, THAT'S STILL UP IN THE AIR.
HMPH.

OH, SO IT'S FREE FOR THE GRAND OPENING, HUH...

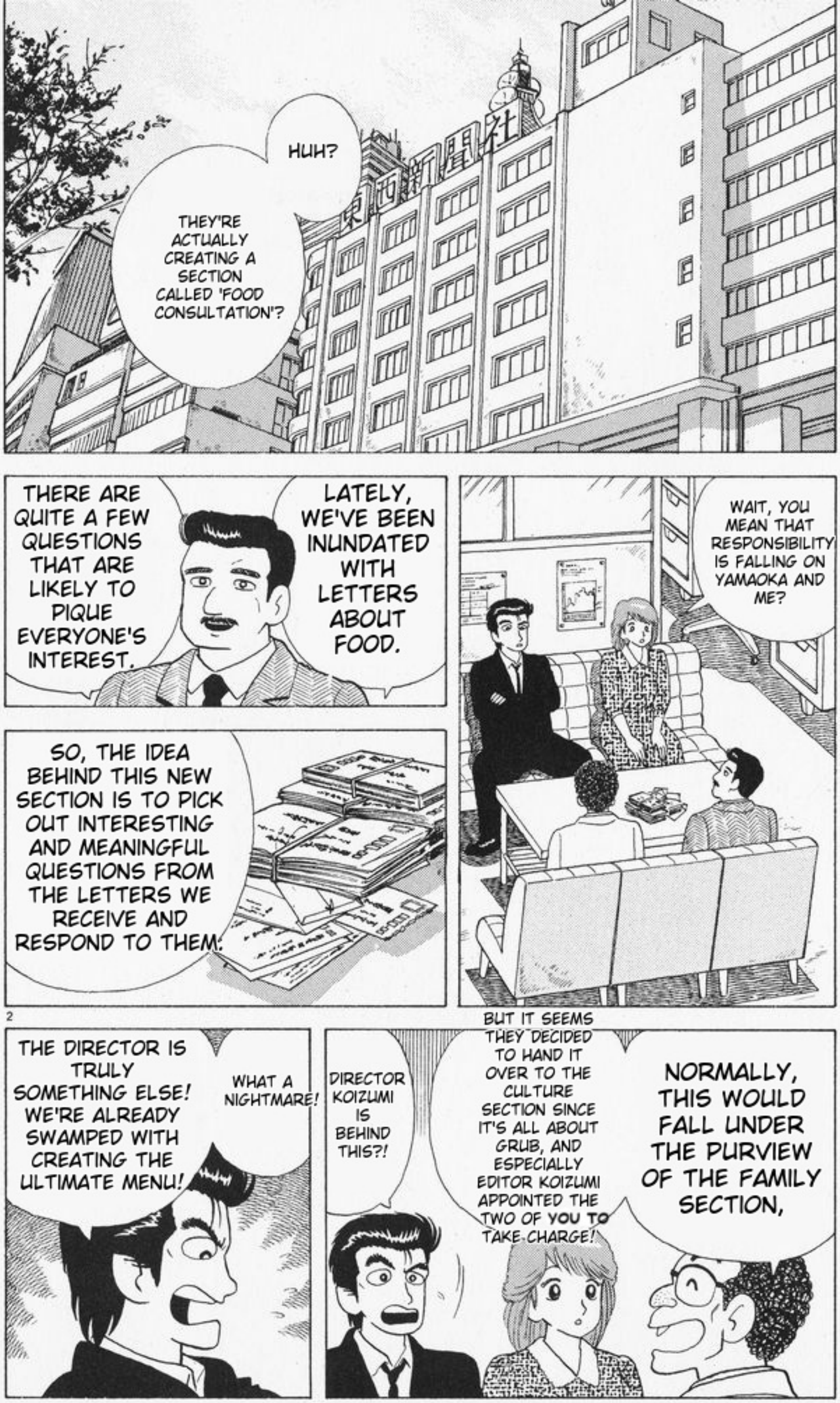
BOYS, IT'S A GRAND OPENING CELEBRATION! TAKE AS MUCH AS YOU WANT FOR FREE!!

A THOUSAND YEN FOR A GRAND OPENING GIFT FEELS A LITTLE BIT EXPENSIVE.

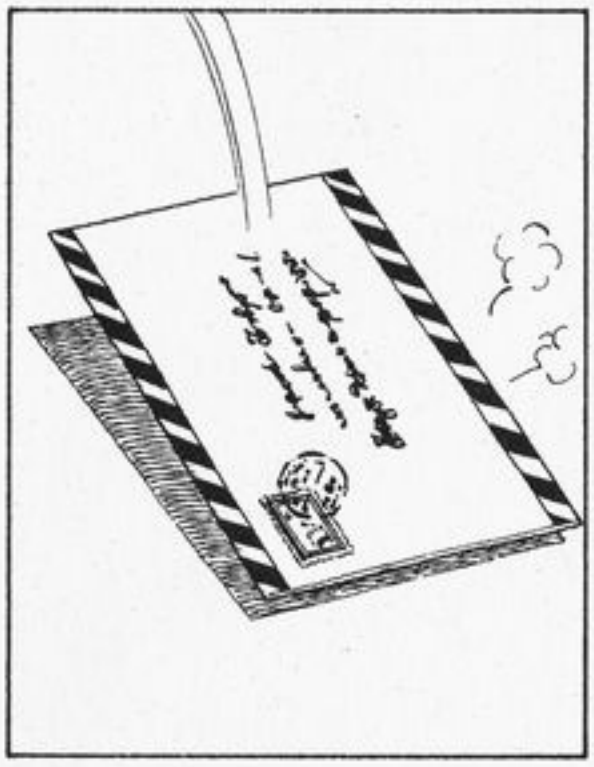
HUH?
THANK YOU, YAMAOKA-SAN. THAT'LL BE EXACTLY 1000 YEN.



第5話 トンカツ慕情


HUH?
THEY'RE ACTUALLY CREATING A SECTION CALLED 'FOOD CONSULTATION'?
WAIT, YOU MEAN THAT RESPONSIBILITY IS FALLING ON YAMAOKA AND ME?
LATELY, WE'VE BEEN INUNDATED WITH LETTERS ABOUT FOOD.
THERE ARE QUITE A FEW QUESTIONS THAT ARE LIKELY TO PIQUE EVERYONE'S INTEREST.
SO, THE IDEA BEHIND THIS NEW SECTION IS TO PICK OUT INTERESTING AND MEANINGFUL QUESTIONS FROM THE LETTERS WE RECEIVE AND RESPOND TO THEM.
NORMALLY, THIS WOULD FALL UNDER THE PURVIEW OF THE FAMILY SECTION,
BUT IT SEEMS THEY DECIDED TO HAND IT OVER TO THE CULTURE SECTION SINCE IT'S ALL ABOUT GRUB, AND ESPECIALLY EDITOR KOIZUMI APPOINTED THE TWO OF YOU TO TAKE CHARGE!
DIRECTOR KOIZUMI IS BEHIND THIS?!
WHAT A NIGHTMARE!
THE DIRECTOR IS TRULY SOMETHING ELSE! WE'RE ALREADY SWAMPED WITH CREATING THE ULTIMATE MENU!

DELICIOUSNESS 11



3

SEE! YOU ALWAYS RUN AWAY LIKE THIS...

AHEM!

CAN YOU REALLY SAY YOU'RE DILIGENTLY CRAFTING THE ULTIMATE MENU EVERY DAY?! WHENEVER I BRING UP WORK, IT'S ALWAYS...

SO WHAT IS IT THEN?

UMM, WHAT WAS IT AGAIN...?

拝啓

里井新一と言います。

三十年前にアメリカに渡り、

苦労したかいがあって

全米に百五十の支店を持つ

スーパーマーケットの

チェーンを作ることが

できました。

I'M A JAPANESE PERSON LIVING IN AMERICA.

NEC

富士銀行

それは

トンカツを食べる

ことだったのです。

AND I'M LOOKING FORWARD TO EATING SOME TONKATSU.

昨年三十年ぶりに

日本に帰国しましたが、

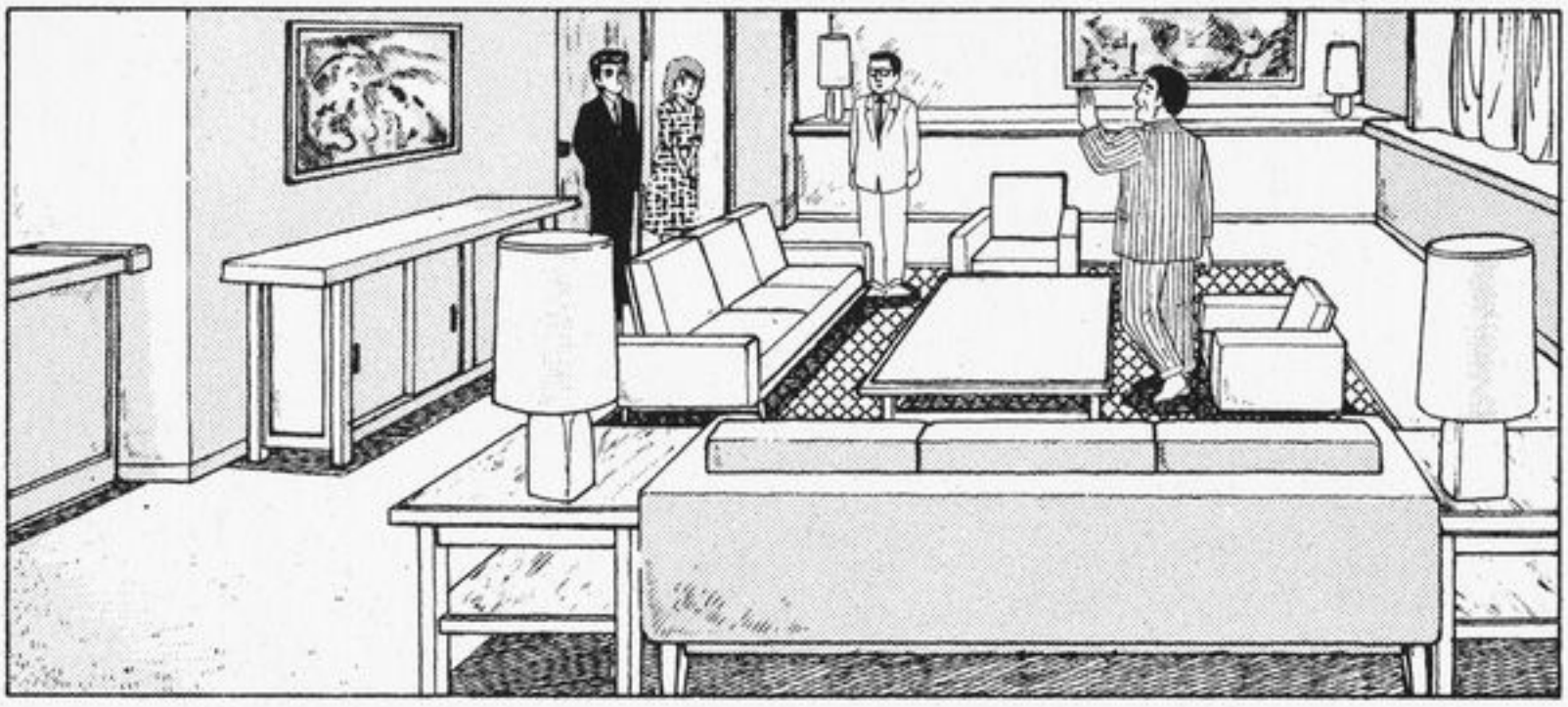
ひとつとても楽しみに

していたことが

ありました。

I AM RETURNING TO JAPAN FOR THE FIRST TIME IN 30 YEARS...

DELICIOUSNESS GALORE!



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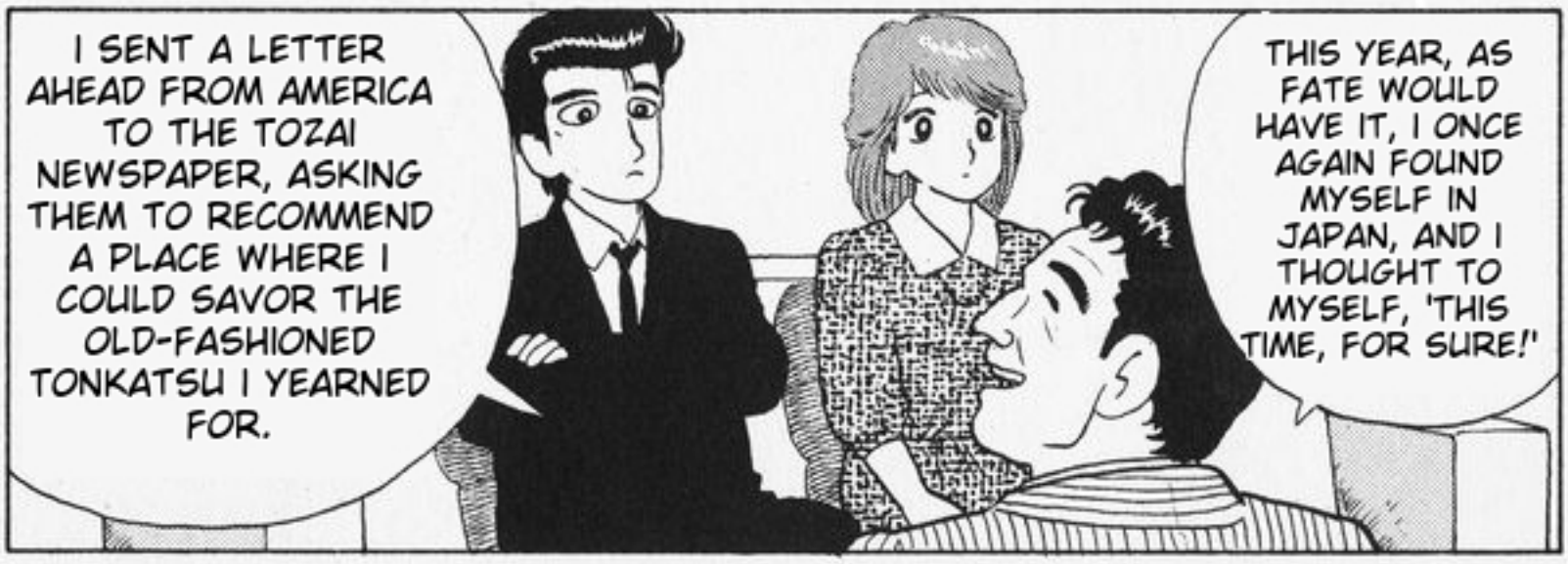

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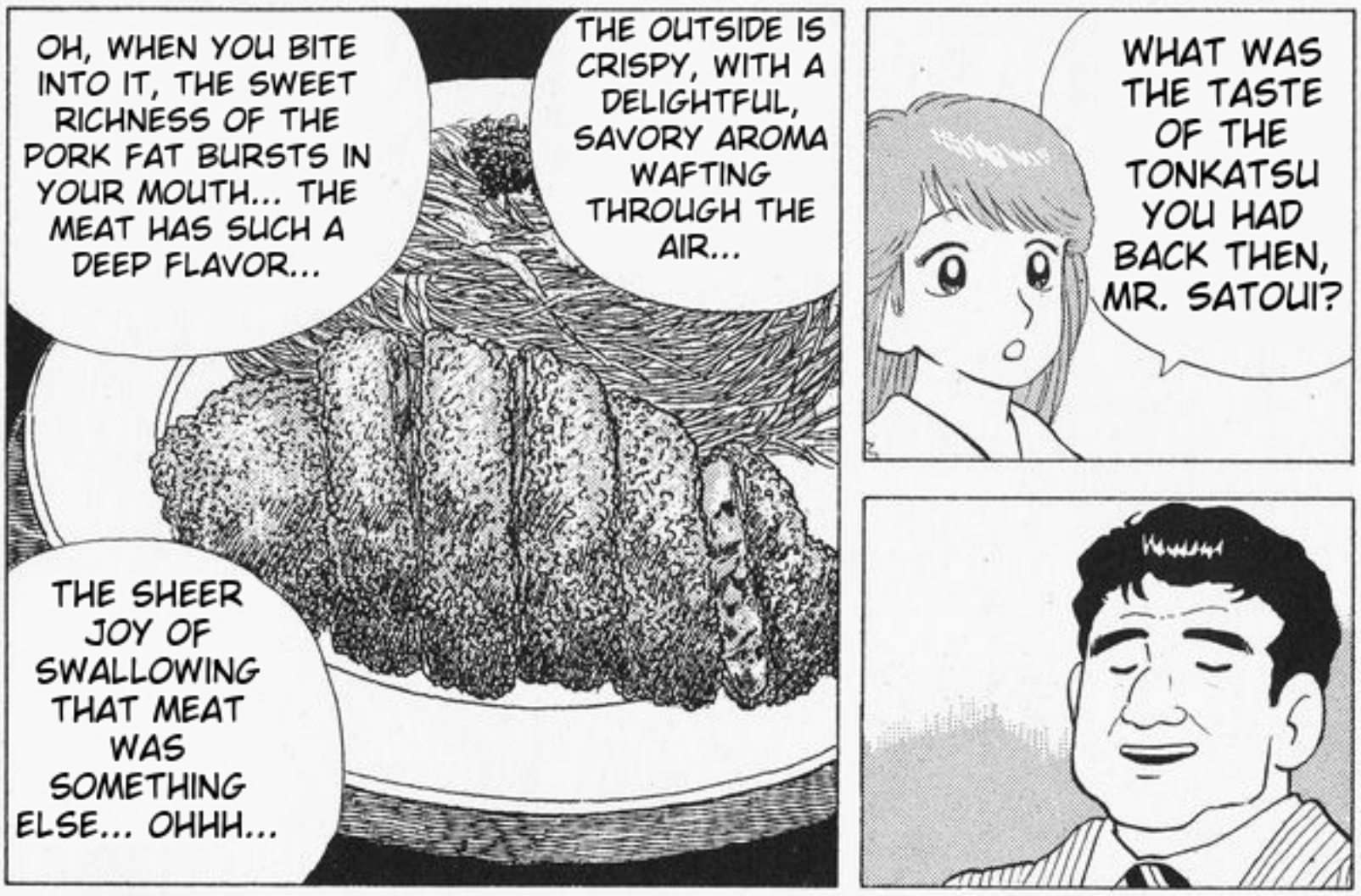

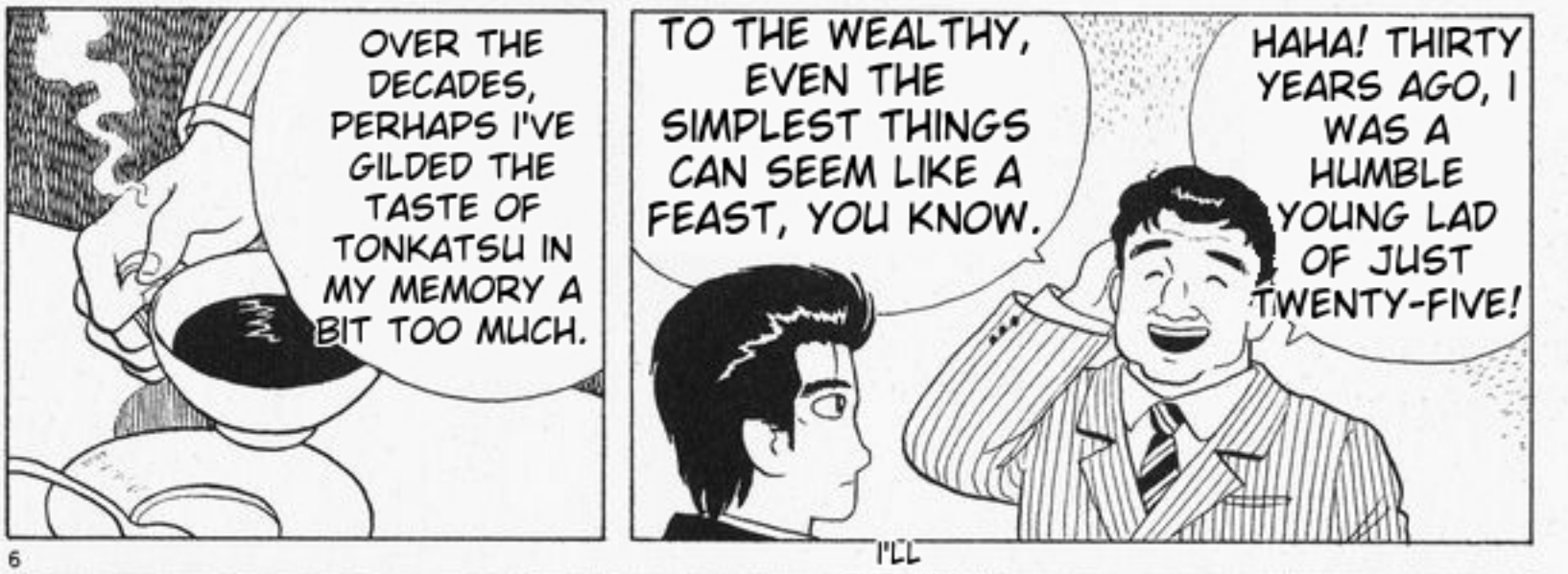

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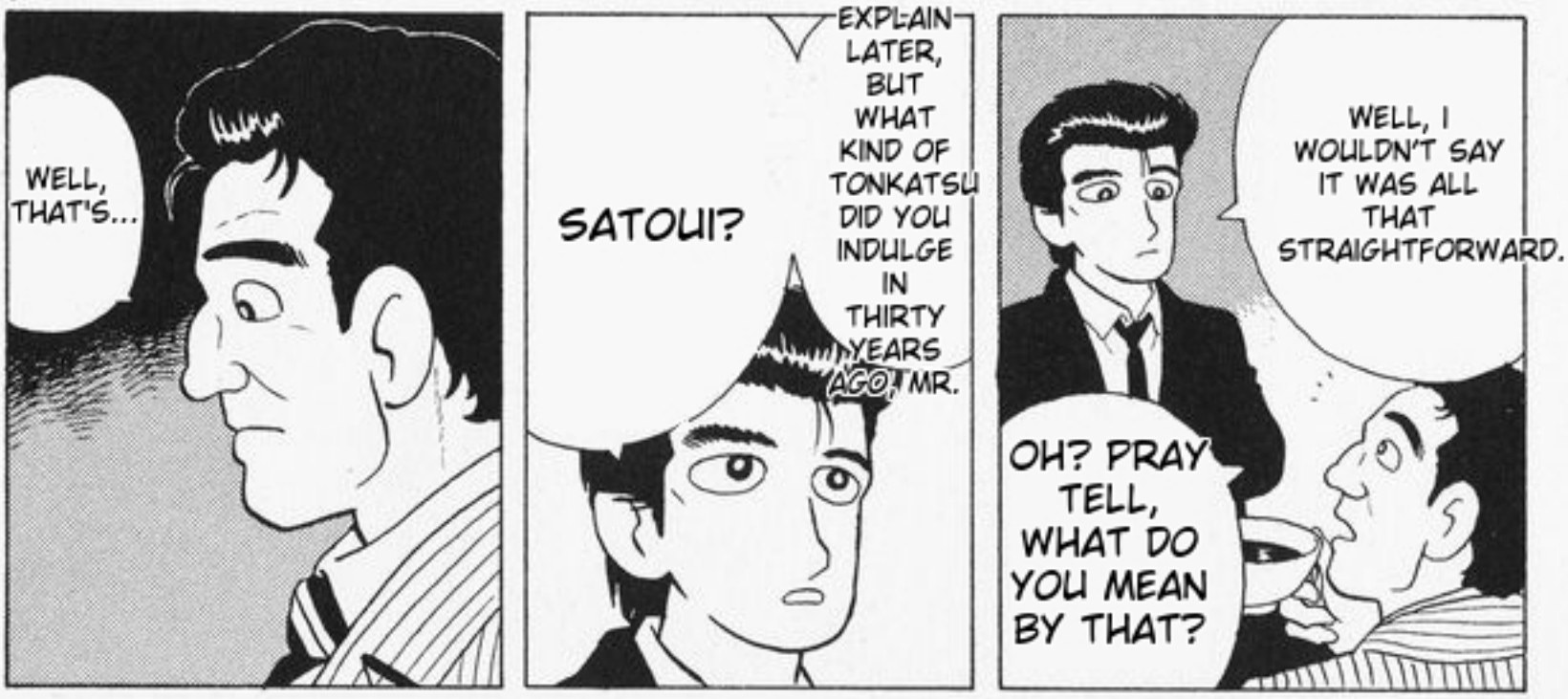

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THIRTY YEARS AGO, TOKYO. SHIBUYA.

赤木屋

TKK

7

I REALLY WANT TO BUY A NEW COAT, BUT... THERE'S NO WAY I CAN AFFORD ONE...

IT'S ALMOST WINTER...

渋谷駅
SHIBUYA STATION

W-
WHAT...?

HUH?

HEY
THERE,
BRO,

OFFICER,
HURRY!
OVER
HERE!!

HEY!
WHAT THE
HECK DO
YOU THINK
YOU'RE
DOING?!

EEK!

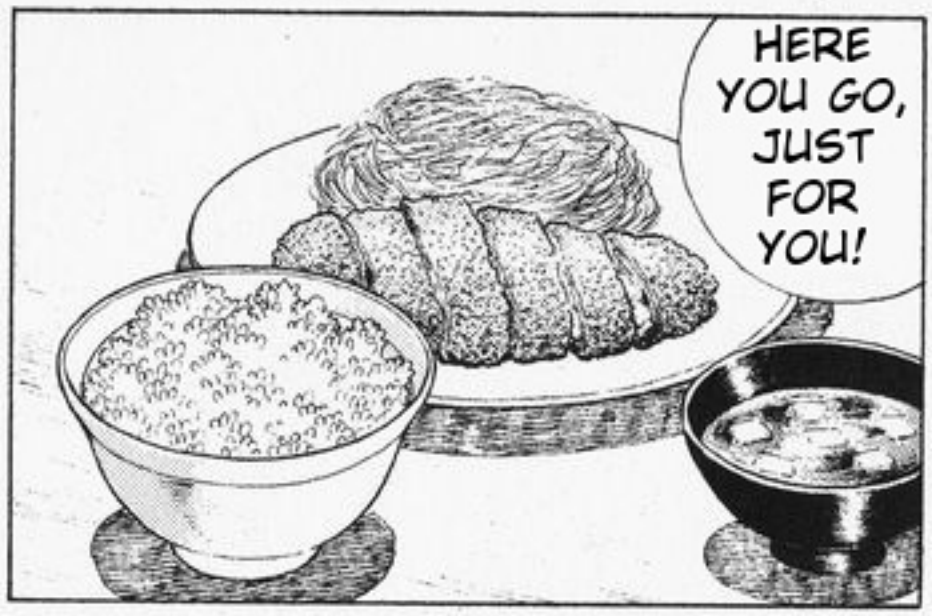
8

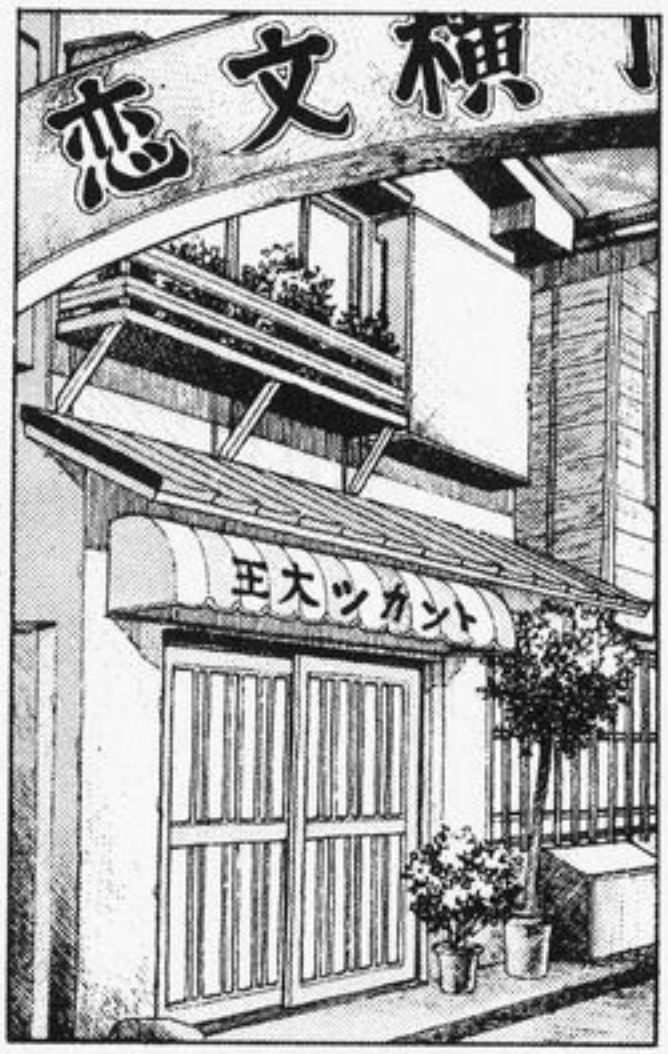
THANK
YOU
SO
MUCH!

ARE YOU
ALRIGHT?

THERE'S
SOME
REAL
SCOUNDRELS
OUT
THERE.

DELICIOUSNESS OVERLOAD!!





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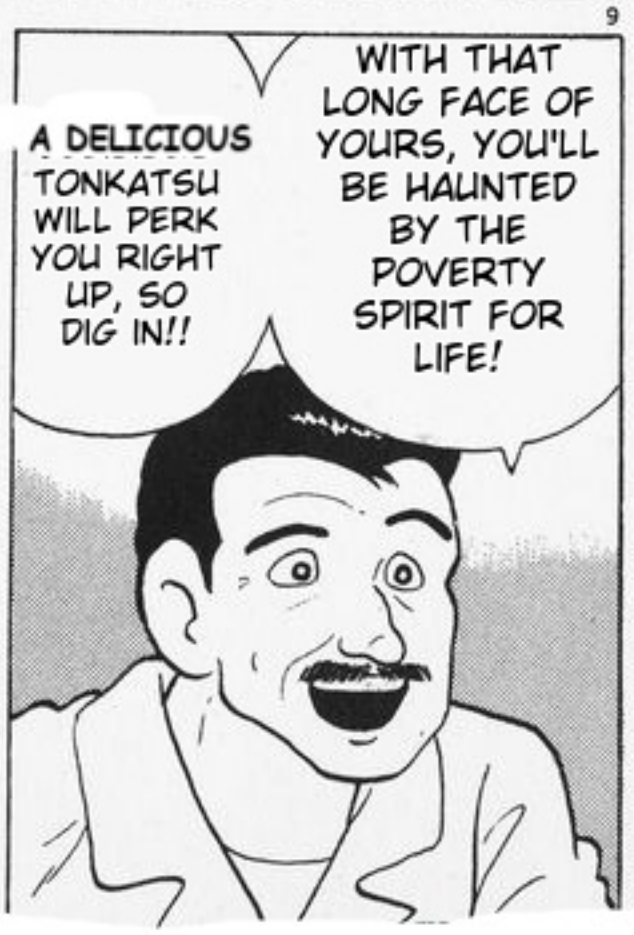


YES!!

THE STRUGGLES YOU FACE WHILE YOUNG WILL SHAPE YOU. IF YOU PUT IN THE EFFORT, REWARDS WILL SURELY FOLLOW!

LET ME TELL YOU SOMETHING, SON...

WHOA! THIS IS ABSOLUTELY DELICIOUS!!

STRIVE TO BE AT A POINT WHERE YOU CAN SAVOR TONKATSU WHENEVER YOU WANT! THAT'S THE SWEET SPOT— NEITHER TOO LOFTY NOR TOO DESTITUTE, JUST PERFECTLY BALANCED.

LISTEN UP, YOUNG FELLOW...

WORK HARD AND AIM HIGH, ALRIGHT?

THERE'S DEFINITELY A SWEET SPOT OUT THERE.

HONESTLY, THERE'S NO NEED TO ASPIRE TO BE TOO GRAND.

DELICIOUS!

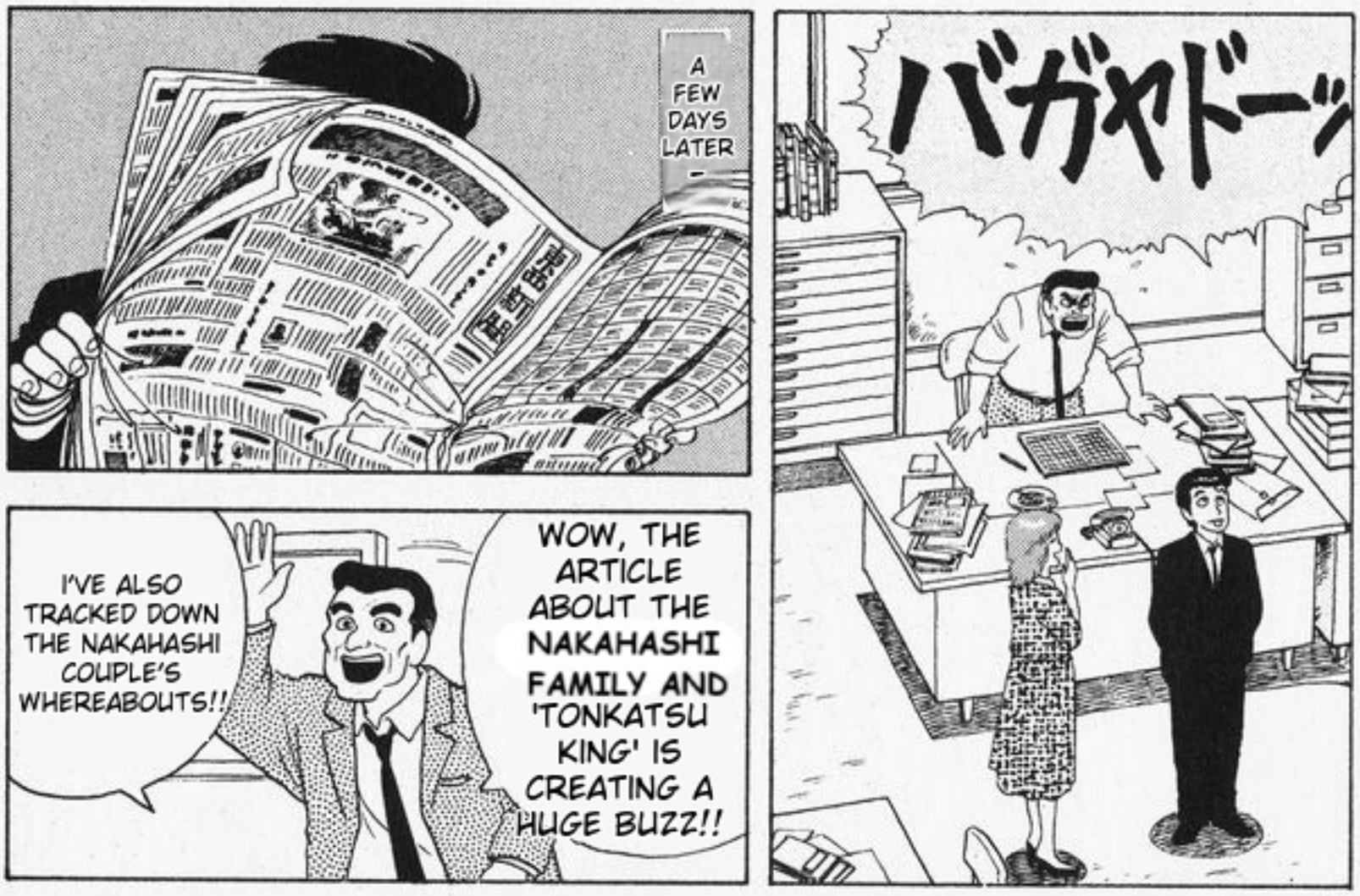
THEY'RE MISSING, YOU SAY?
BUT WHAT I TRULY YEARN FOR EVEN MORE IS TO MEET THE NAKAHASHI COUPLE ONCE AGAIN, THOSE WONDERFUL PEOPLE WHO TOOK CARE OF ME.
I LONG TO SAVOR THE TASTE OF THAT OLD TONKATSU AGAIN, BUT...
SO, WHEN I FINALLY SENT OUT A LETTER AFTER AGES, IT CAME BACK TO ME, MARKED 'UNKNOWN ADDRESS.'
LIFE IN AMERICA WAS TOUGH, AND I GOT SO CAUGHT UP IN TRYING TO LIVE A NORMAL LIFE THAT I COMPLETELY FORGOT ABOUT WRITING LETTERS.
THEN, A WHILE LATER, I SET SAIL FOR AMERICA IN PURSUIT OF MY DREAMS.

THAT'S TRUE,
BUT EVEN NOW, I'M ASKING SEVERAL PEOPLE TO HELP ME TRACK THEM DOWN...
HMM...
IF ONLY THE NAKAHASHI COUPLE COULD WHIP UP SOME TONKATSU, ALL YOUR PROBLEMS WOULD JUST MELT AWAY.

NEWSPAPERS ARE THE VOICE OF SOCIETY, NOT SOME BULLETIN BOARD!
社会部
BUT...
YOU'RE LOOKING FOR SOME TONKATSU SHOP THAT FED SOME RICH GUY WHEN HE WAS A BROKE STUDENT?
THAT KIND OF OLD-FASHIONED TALE ISN'T IN VOGUE ANYMORE!!
IS THAT SO...?
GOT IT!
MIND IF I BORROW YOUR PHONE FOR A SEC?
ジーコ
ジーコ
OH, IT'S YOU, TOMIMORI. IT'S YAMAOKA.
ABOUT THAT ARTICLE ON MR. SATO AND 'TONKATSU KING,' YOU CAN RUN WITH IT OVER THERE.
AND BY THE WAY, I'VE KEPT THIS UNDER WRAPS UNTIL NOW...
MR. SATO IS ALSO INVOLVED IN FILM PRODUCTION, AND THE REASON HE'S COMING TO JAPAN THIS TIME IS TO WORK ON A MOVIE WITH THAT BLACK SHIP DIRECTOR...
ヌーン

12

DELICIOUS!!



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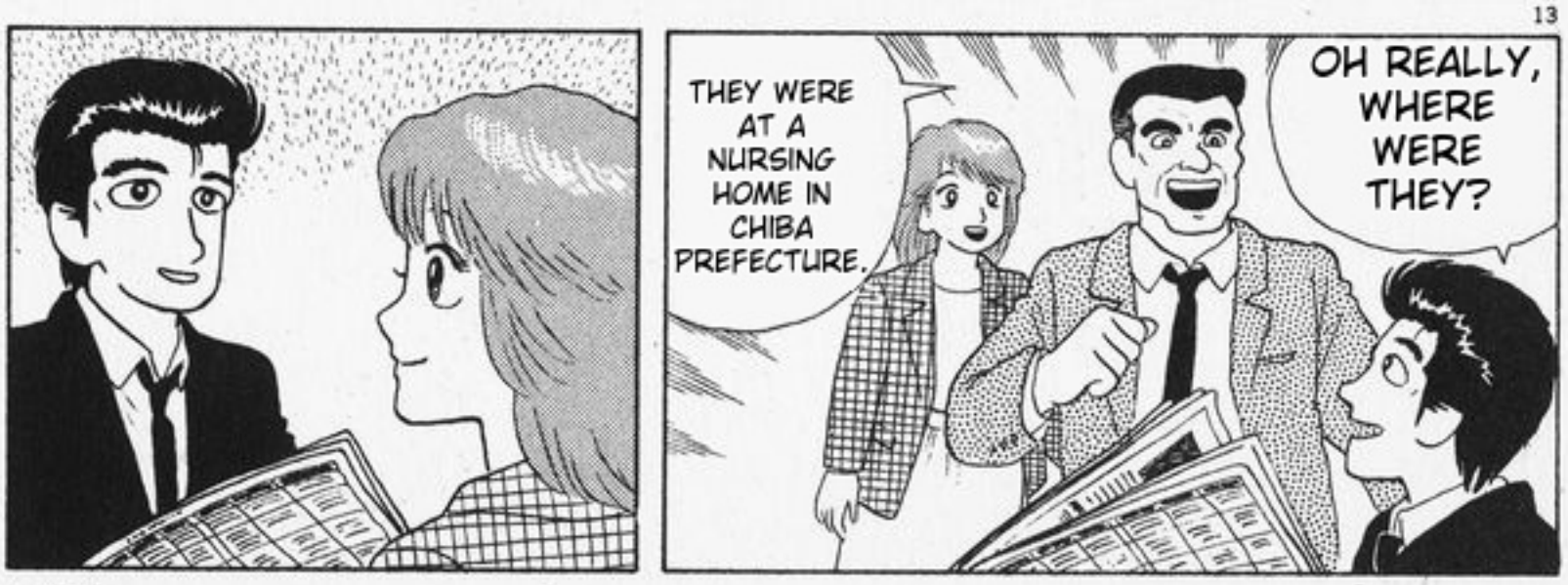
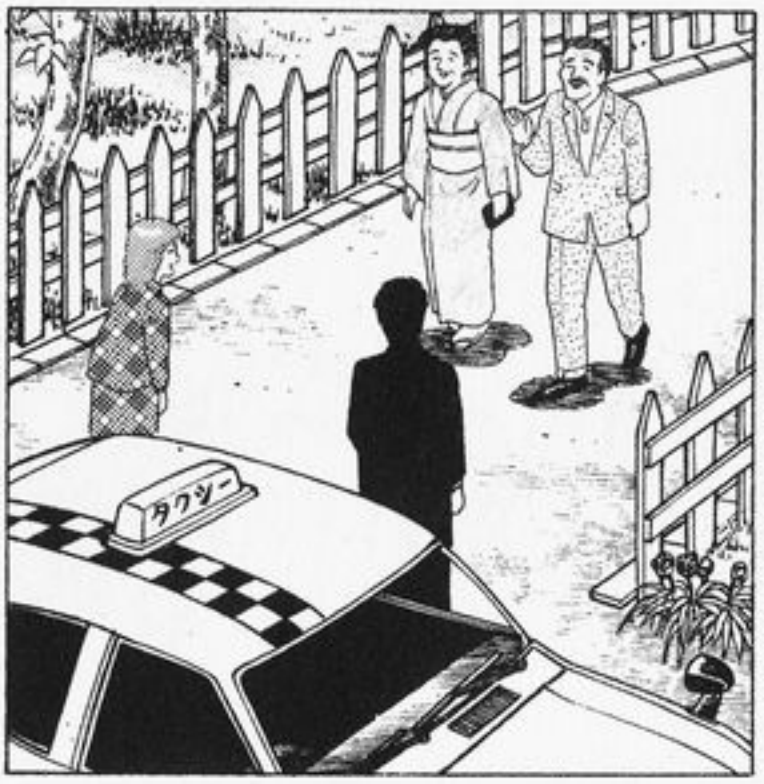
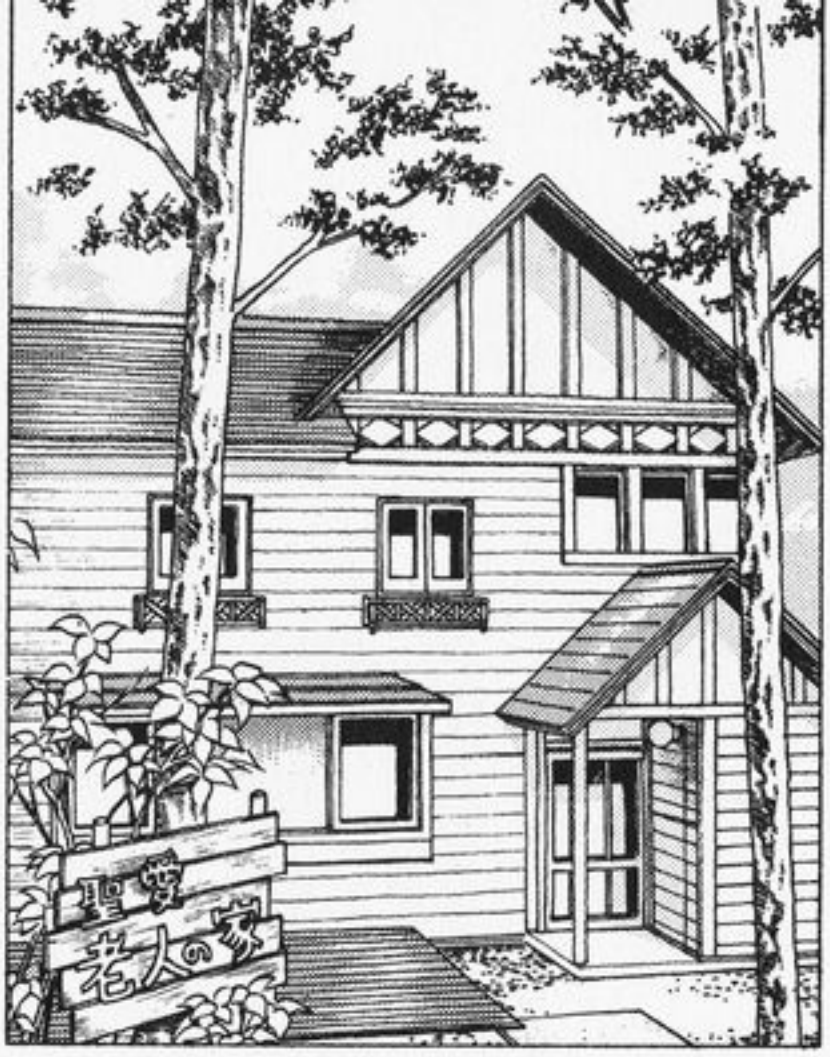






I RECEIVED A FEW LETTERS FROM AMERICA, BUT EVENTUALLY THE CORRESPONDENCE DRIED UP, AND I WONDERED IF THINGS DIDN'T GO AS PLANNED.

IT FEELS LIKE AGES AGO, BUT I STILL REMEMBER SATOI-SAN QUITE WELL.

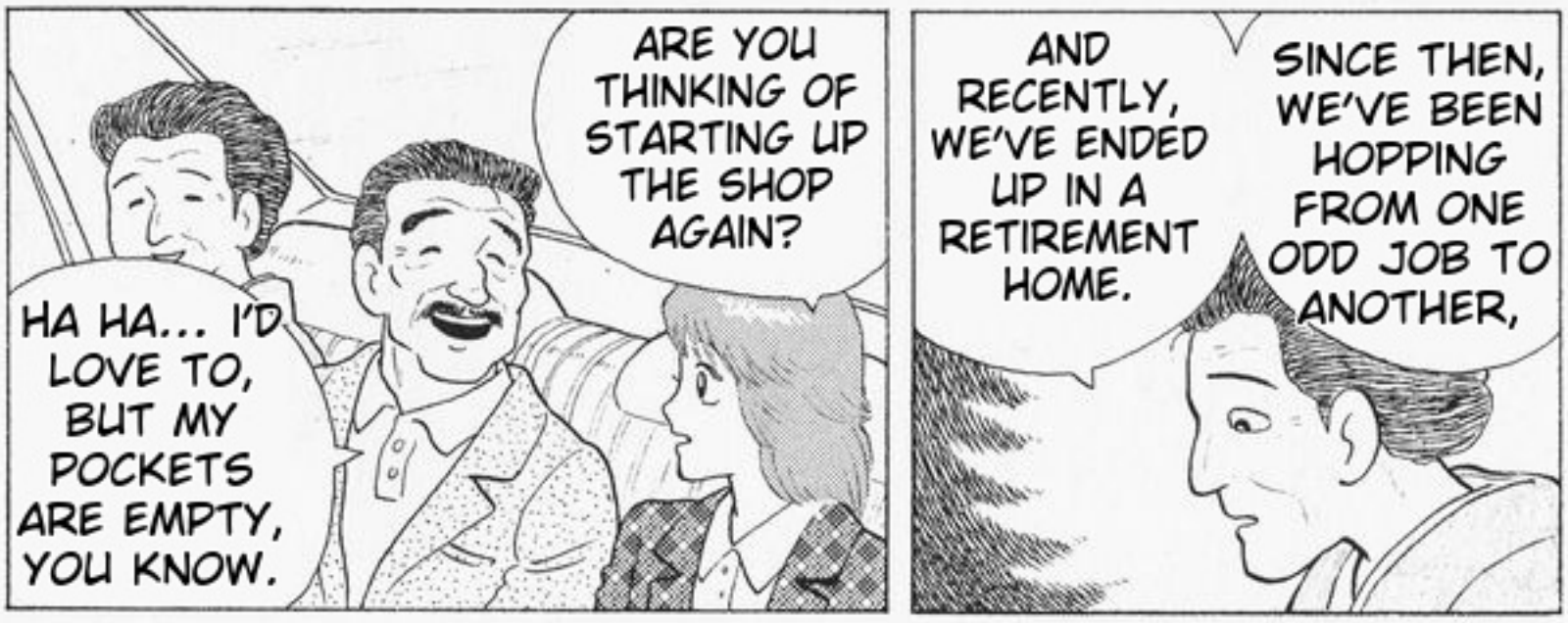
I WAS DECEIVED BY SOMEONE I TRUSTED, AND THEY SNATCHED AWAY OUR RIGHTS.

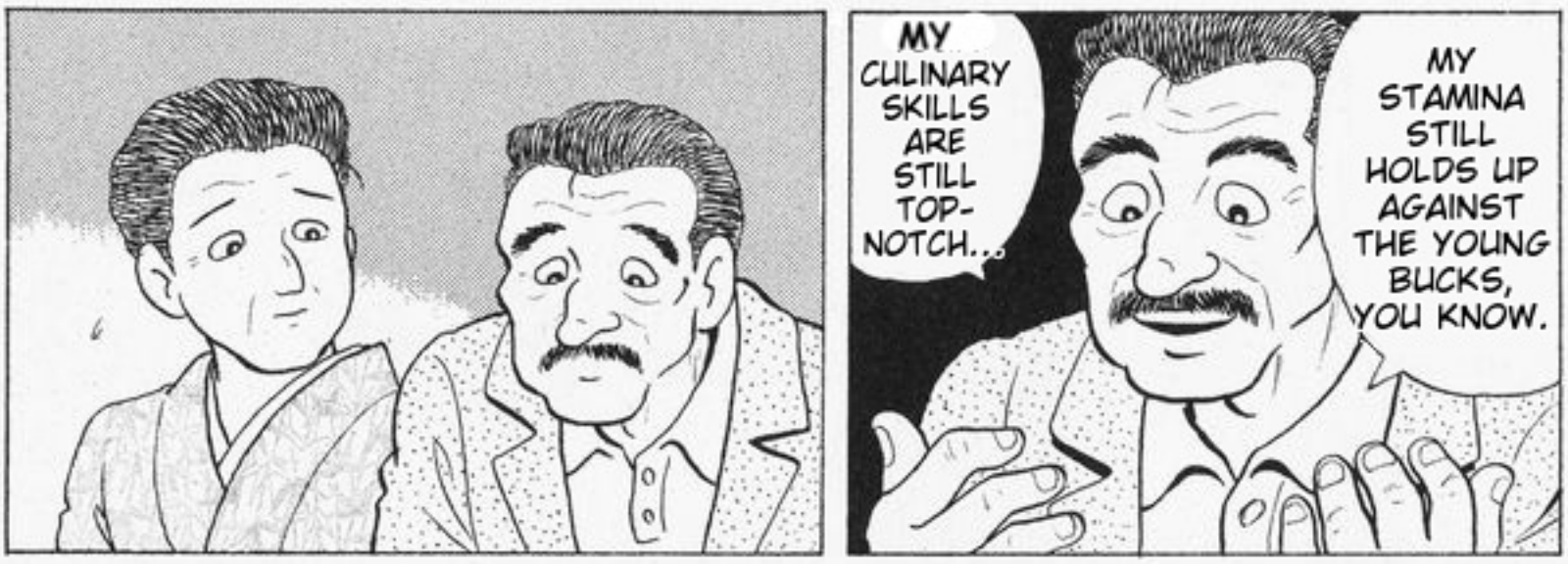
WHEN THEY DECIDED TO REDEVELOP 'LOVE LETTER ALLEY' WHERE OUR SHOP USED TO BE,

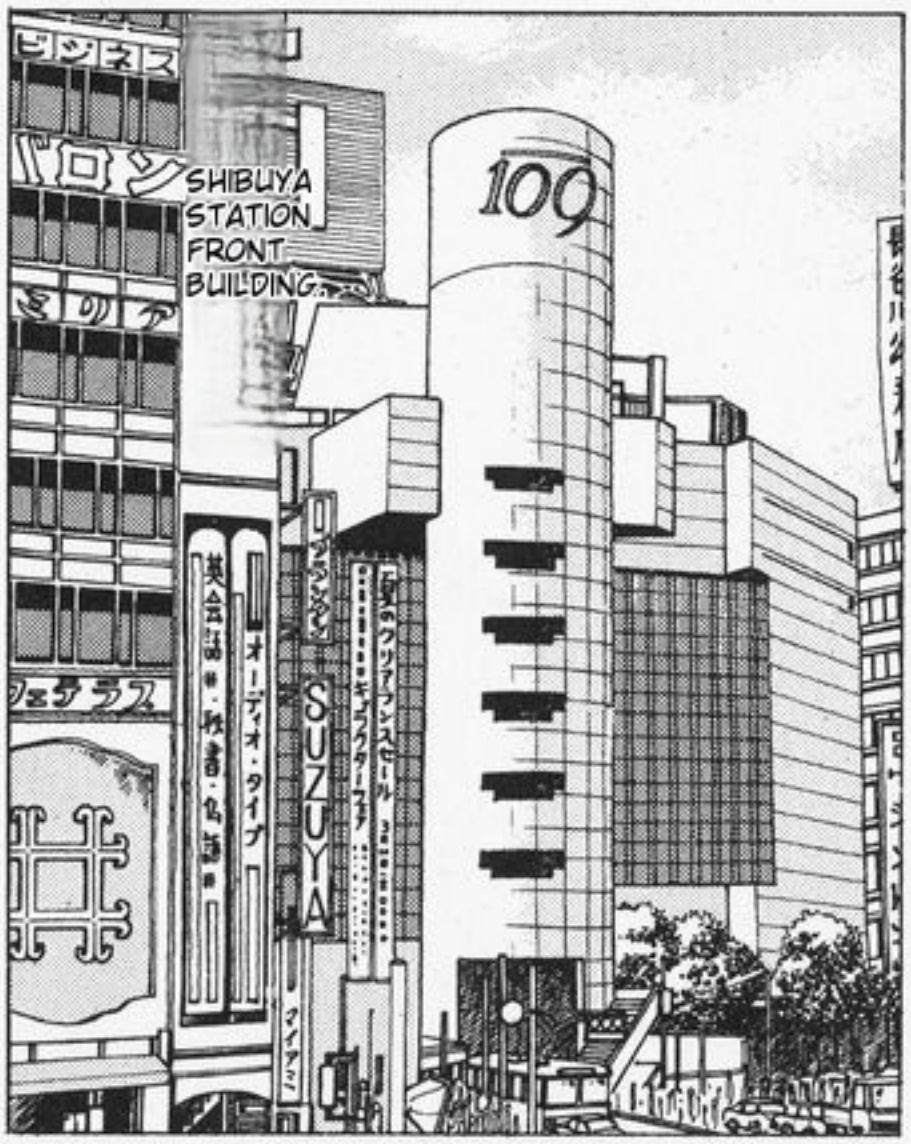
I'M SO GLAD TO HEAR THAT THINGS WORKED OUT!

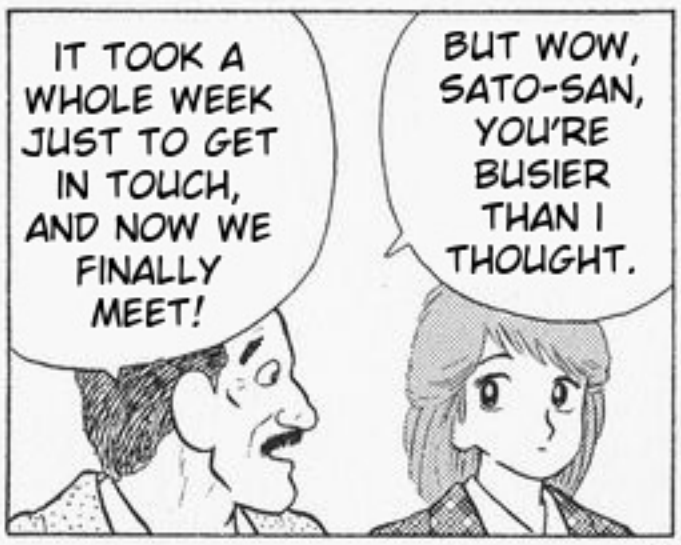
WHAT MADE YOU DECIDE TO CLOSE THE SHOP?

DELICIOUS!!









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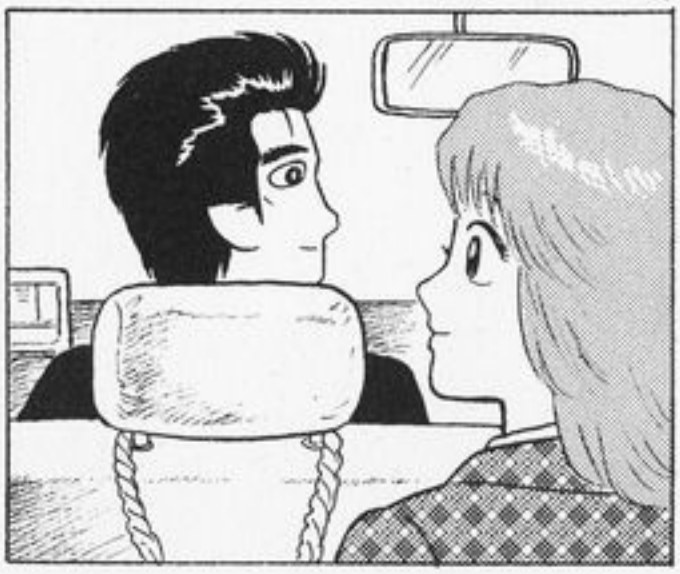
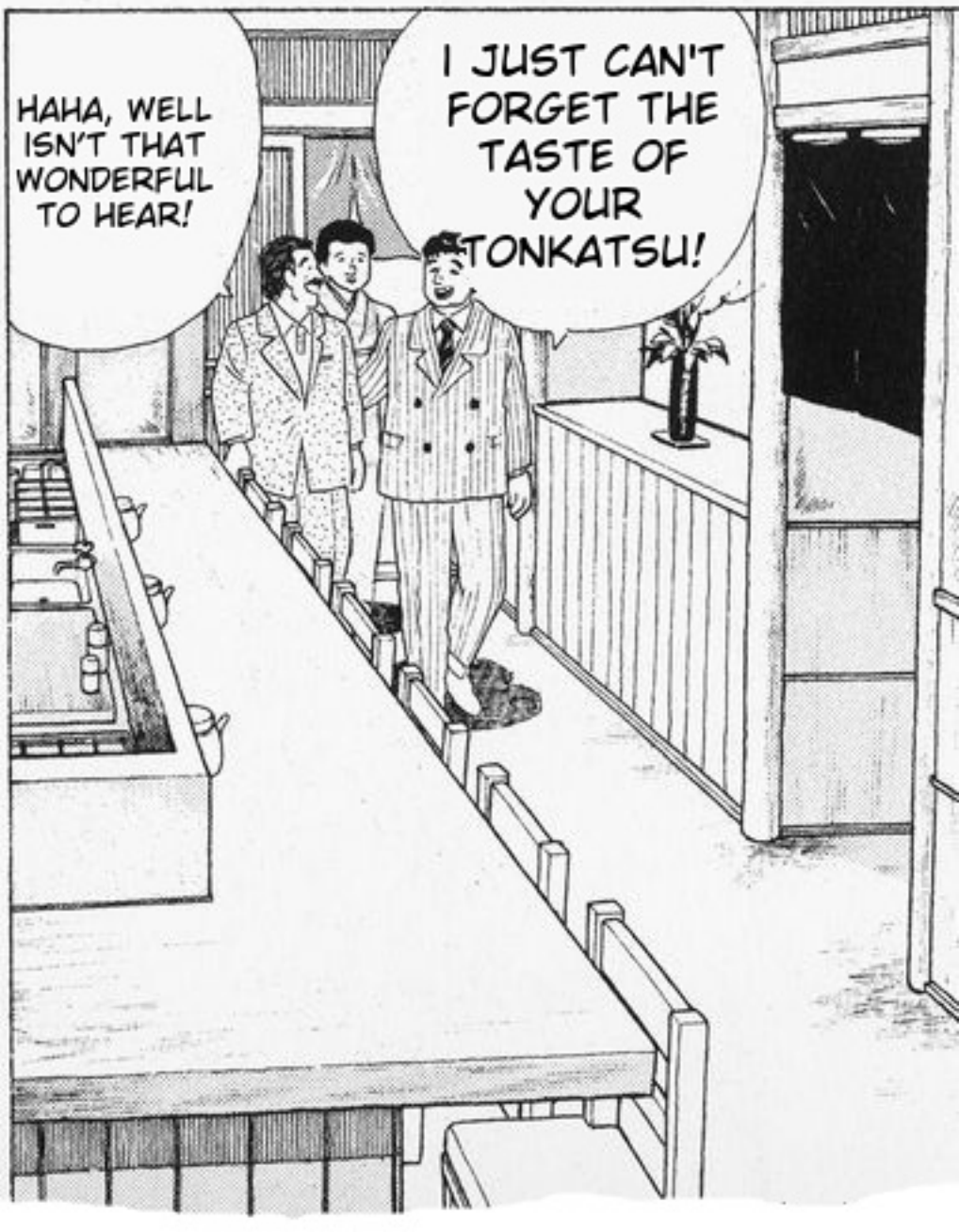


MR. NAKA-HASHI!

WELL THEN, LET'S MAKE IT A GRAND ONE!
OH, IT'S YOU, SATO!

HOW ABOUT IT? CAN YOU WHIP SOMETHING UP FOR ME AFTER THIRTY LONG YEARS?!

NO PROBLEM AT ALL, GO RIGHT AHEAD!
BUT ARE YOU SURE IT'S OKAY TO USE THIS SHOP...
REALLY? HERE OF ALL PLACES?


HAHA, WELL ISN'T THAT WONDERFUL TO HEAR!
I JUST CAN'T FORGET THE TASTE OF YOUR TONKATSU!

DELICIOUS!!

ANOTHER REASON IS THAT THE QUALITY OF PORK HAS BEEN GETTING WORSE YEAR AFTER YEAR, MAKING IT HARD TO FIND FLAVORFUL PORK.

THE REASON I DIDN'T RESTART MY TONKATSU SHOP WAS DUE TO A LACK OF FUNDS, AND-

HMM, WELL...

THIS IS THE REAL DEAL, AUTHENTIC BLACK PORK RAISED ON A GENEROUS DIET OF SWEET POTATOES!

I BROUGHT THE FINEST BLACK PORK FROM TANEGASHIMA.

WOW!!

YOU SEEM TO HAVE A CLEAR VIEW OF EVERYTHING I WANT, DON'T YOU?!

HEY, HEY! WHO THE HECK ARE YOU?!

AND OF COURSE, THE RICH, LUSCIOUS FAT OF THE BLACK PORK IS PILED HIGH!!

BUT MEAT ALONE ISN'T ENOUGH; THERE ARE OTHER IMPORTANT THINGS...

WOW... SO THE PORK FAT PLAYS A ROLE IN THIS?

IT ALL CLICKED FOR ME RIGHT THEN.

WHEN SATO-SAN REMINISCED ABOUT THE TONKATSU HE HAD LONG AGO,

FIRST, WE NEED TO MAKE THE LARD.

EXACTLY, THIS IS THE CRUCIAL STEP!

LARD?

BEHOLD THE SPECIAL TONKATSU FROM THE 'TONKATSU KING'!!

ALRIGHT, LET'S WHIP THIS UP!!

18

SUCH BEAUTIFUL OIL COMING FROM THE PORK FAT...

THIS IS LARD.

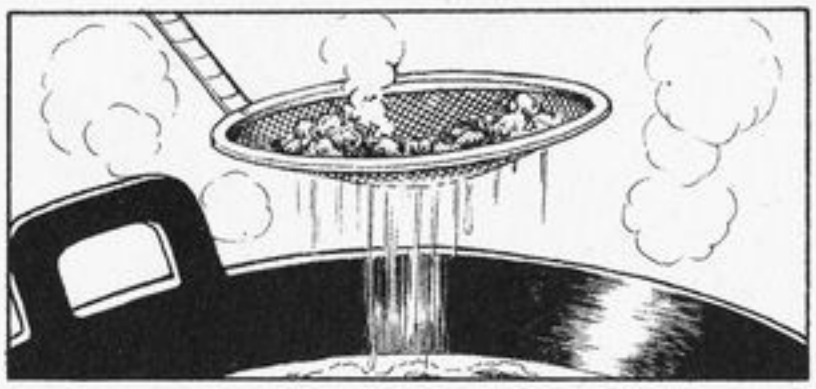
SEE HOW THE OIL IS ACCUMULATING RAPIDLY?

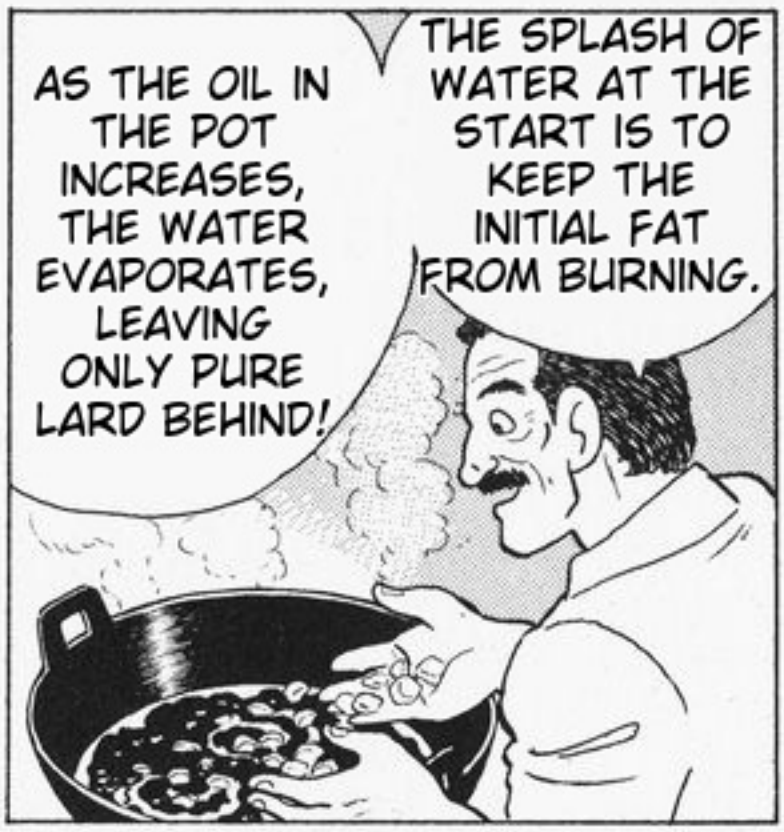
ADD THE FAT ONCE IT STARTS BOILING.

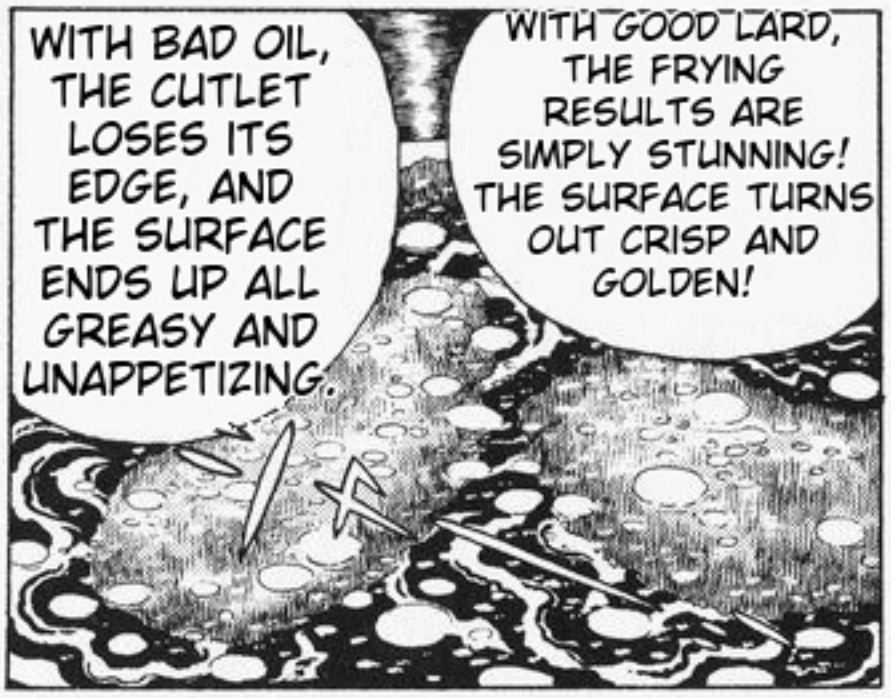
START BY ADDING A LITTLE WATER TO THE POT,

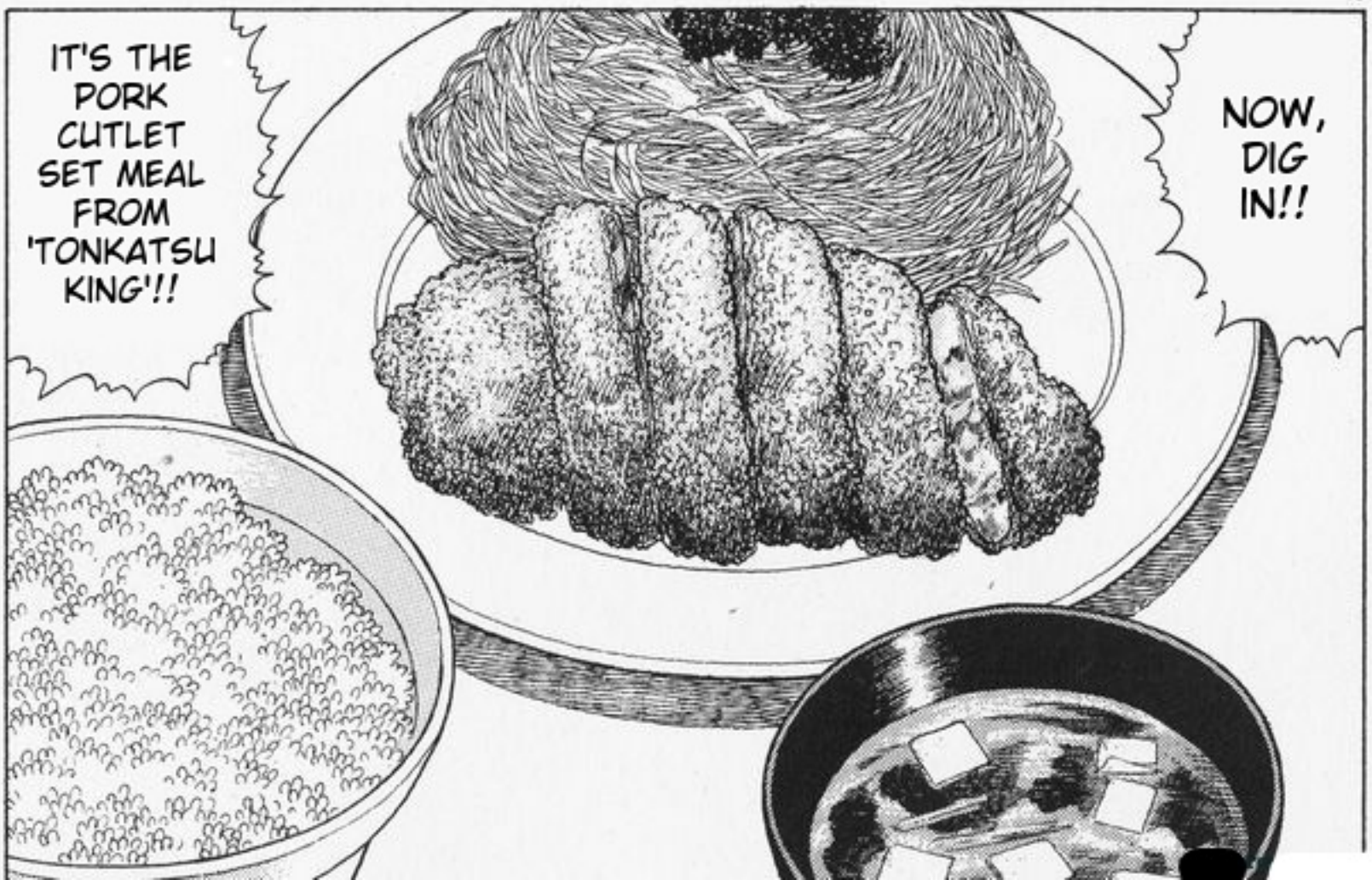
DELICIOUS!!

I JUST REMEMBERED!!
THIS AROMA! IT'S SO TOASTY, IT REALLY WHETS THE APPETITE...




AS THE OIL IN THE POT INCREASES, THE WATER EVAPORATES, LEAVING ONLY PURE LARD BEHIND!
THE SPLASH OF WATER AT THE START IS TO KEEP THE INITIAL FAT FROM BURNING.


WITH BAD OIL, THE CUTLET LOSES ITS EDGE, AND THE SURFACE ENDS UP ALL GREASY AND UNAPPETIZING.
WITH GOOD LARD, THE FRYING RESULTS ARE SIMPLY STUNNING! THE SURFACE TURNS OUT CRISP AND GOLDEN!


IT'S THE PORK CUTLET SET MEAL FROM 'TONKATSU KING'!!
NOW, DIG IN!!

THIS IS THE FLAVOR OF TONKATSU I'VE DREAMT OF FOR THIRTY YEARS...

IT'S TRULY DELICIOUS.

AND THE SWEETNESS OF THIS FAT... IT MELTS AND SPREADS LIKE A WARM EMBRACE ON MY TONGUE.

OH... AS I SINK MY TEETH INTO THE MEAT, THE JUICES BURST AND FILL MY MOUTH...

I COULD JUMP RIGHT BACK INTO THE GAME STARTING TODAY!!

WAHAHA! MY SKILLS HAVEN'T DULLED A BIT, HAVE THEY?!

20

OH COME ON, OLD MAN, DIDN'T YOU SEE THE SIGN FOR THIS PLACE?

HUH? WHAT ARE YOU TALKING ABOUT?

JUST HEARING THAT REASSURES ME,

OLD MAN, THEN THIS PLACE IS DEFINITELY A WINNER.

DELICIOUS!!

IF YOU DON'T LIKE GETTING IT FOR FREE, JUST PAY ME BACK A LITTLE FROM YOUR PROFITS.
IT'S A GIFT FROM ME TO YOU.

トンカツ大王
THIS SHOP IS...
OH, YOU...

I HOPE YOU'LL ACCEPT IT...

.....!!
SATO-I...

AFTER ALL, WHAT TRULY MATTERS IS THE WARMTH OF HUMAN CONNECTION.

THANK YOU!

THAT RECENT ARTICLE ABOUT THE WEALTHY AMERICAN RETURNING HOME TO THE TONKATSU SHOP WAS FANTASTIC, WASN'T IT?!

OH?! YAMAOKA?!

HUH?

AMIDST THE OFTEN GRIM AND SUFFOCATING NEWS OF SOCIETY, A HEARTWARMING TALE LIKE THAT SERVES AS A REFRESHING BREATH OF FRESH AIR...

22

?

BECAUSE THE SOCIAL DEPARTMENT'S GOT HIS BACK, SO THERE'S NOTHING TO WORRY ABOUT!

WELL, FOR NOW, I CAN TREAT MYSELF TO DRINKS AND FOOD WITHOUT A WORRY!

BOSS, PLEASE, LET'S KEEP THIS UNDER WRAPS.

MAYBE I'VE INDULGED A BIT TOO MUCH...

WAIT, WHY IS THE SOCIAL DEPARTMENT COVERING YAMAOKA'S TAB?

第6話

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〈前編〉

WOW, CONGRATULATIONS! HANAMURA-SAN, YOU'RE FINALLY GETTING MARRIED!

KIN GIN TEI!

RESTAURANT 金銀亭

THANK YOU.

IT'S ALL THANKS TO EVERYONE!

THAT'S WONDERFUL TO HEAR!

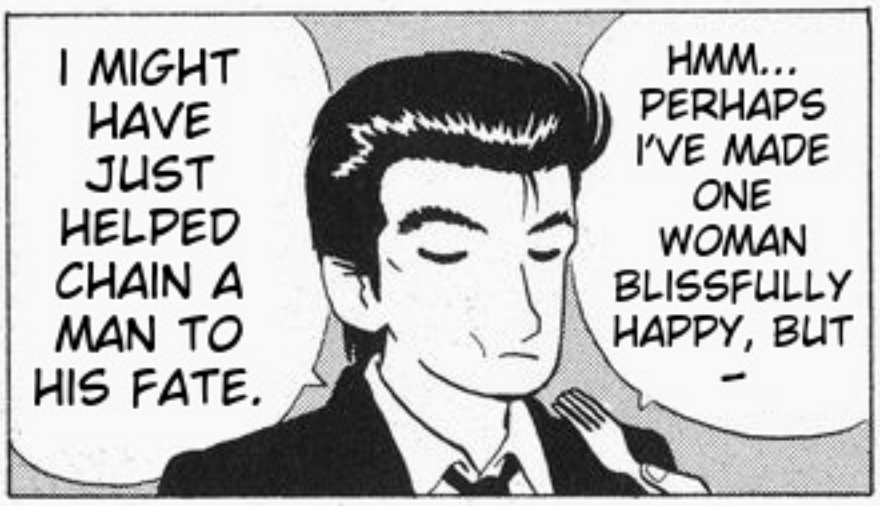
2

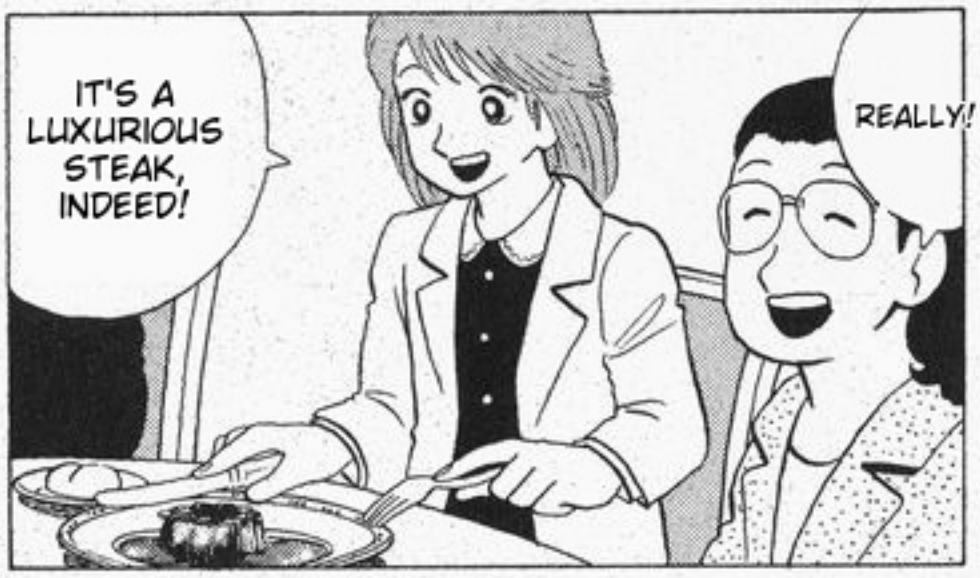
YAMAOKA-SAN WAS A BIG HELP BACK THEN, TOO!

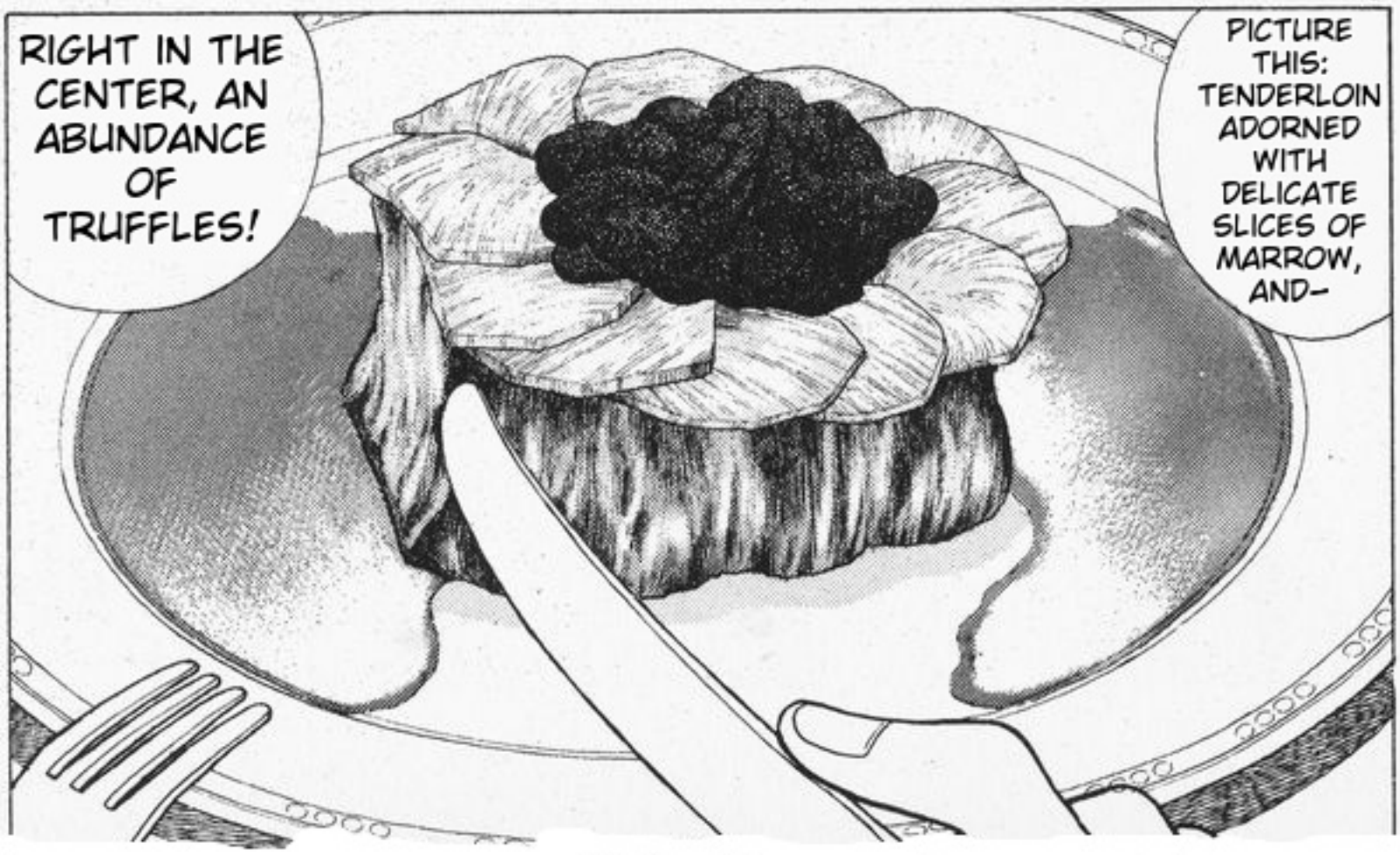
I DISCOVERED IT BECAUSE MITANI-SAN'S SHOP USES REAL SOY SAUCE IN THEIR RICE CRACKERS!

SPEAKING OF WHICH, WE REALLY DID WANDER AROUND LOOKING FOR MITANI-SAN'S SHOP, DIDN'T WE?

GOURMET HEAVEN!!







IT'S THICK AND RICH, YET THERE'S NOT A SINGLE ROUGH EDGE TO BE FOUND!

THIS SAUCE IS ABSOLUTELY STUNNING!

THIS SAUCE IS OUR PRIDE AND JOY.

THE MAIN DISH AT NORIKO-CHAN'S WEDDING BANQUET IS THIS EXQUISITE FILET STEAK!

I SEE, KURITA-SAN, IT'S YOUR FIRST TIME AT THIS RESTAURANT!

?

HAHAHA! WHAT'S THE MATTER? YOU'RE UNUSUALLY QUIET TODAY?!

UGH!

DID SOMETHING HAPPEN?

BUT EVER SINCE THEN, I'VE FOUND IT HARD TO COME BACK...

HE'S BEEN A FAMILY FRIEND OF MY FATHER FOR AGES, AND OUR FAMILIES ARE PRACTICALLY RELATIVES!

ALLOW ME TO INTRODUCE NAKAZATO-SAN, THE OWNER-CHEF OF THIS RESTAURANT.

AND THEN...

ドキ！ドキ！

WHEN YAMAOKA-SAN JOINED THE COMPANY, WE HELD THE WELCOME PARTY FOR THE CULTURAL DEPARTMENT RIGHT HERE.

I'M NAKAZATO, NICE TO MEET YOU.

DELICIOUS!

WHEN I TOLD THEM TO BE QUIET, THAT GUY JUST...

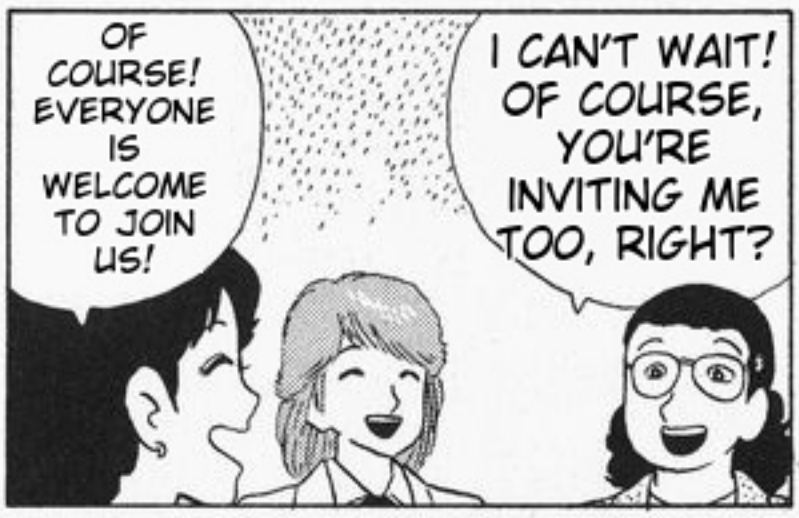
OH, THAT'S NOT A 'WARNING'- THAT'S WHAT YOU CALL 'STARTING A FIGHT'!

BUT THAT'S BECAUSE THE GUESTS GET ALL HIGH AND MIGHTY AND START YELLING WHEN THE WAITER SPILLS WINE!
WELL,
YAMAOKA-SAN STARTED A BRAWL WITH THE FOLKS AT THE NEXT TABLE, AND IT TURNED THE PLACE UPSIDE DOWN!

WE'RE ONLY INVITING ABOUT SIXTY GUESTS, SO IT'LL BE JUST RIGHT.
THAT'S WHY I HESITATED TO ASK, BUT I TRULY BELIEVE OUR RECEPTION IS BEST HELD HERE.

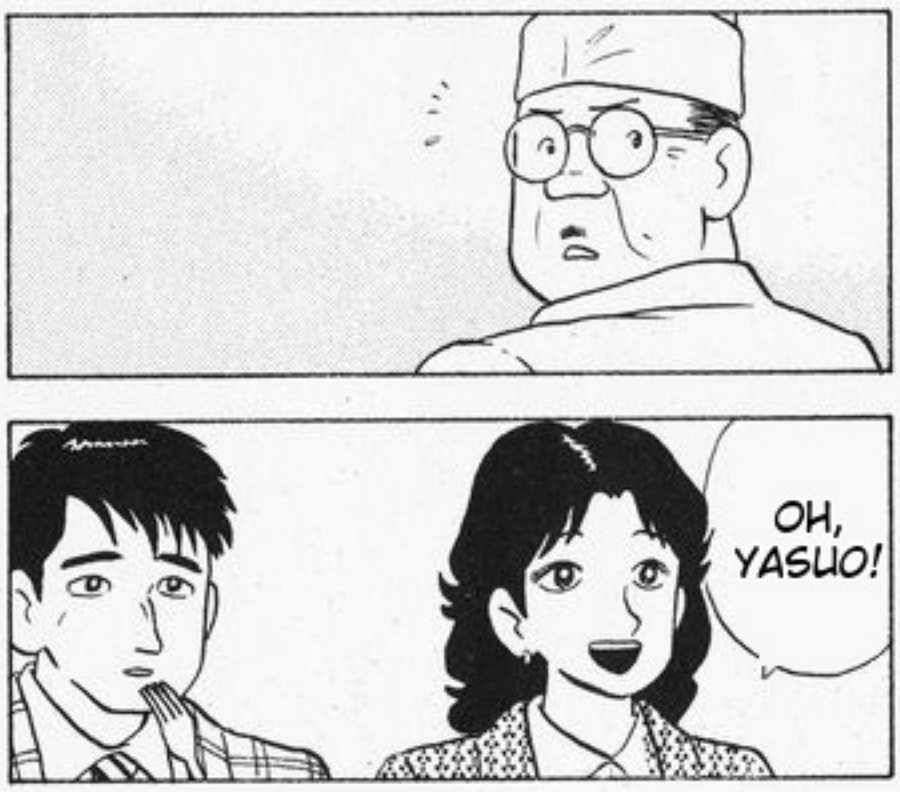
OH, COME ON, IT'S ALL IN THE PAST.
DAMN, I SHOULDN'T HAVE COME...

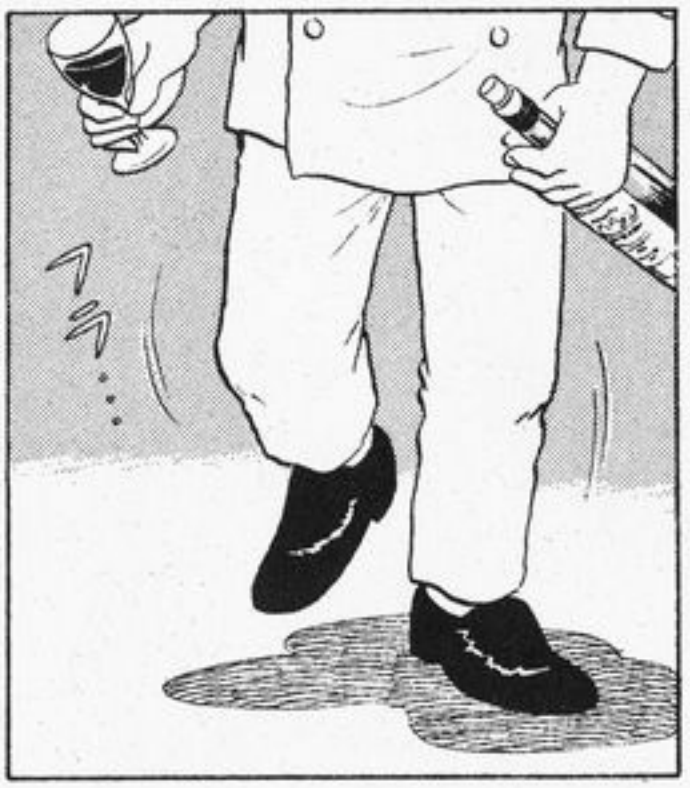
HAHA, JUST KIDDING! WE ABSOLUTELY MUST HAVE YOU JOIN US, YAMAOKA-SAN.
HMPH!


OF COURSE! EVERYONE IS WELCOME TO JOIN US!
I CAN'T WAIT! OF COURSE, YOU'RE INVITING ME TOO, RIGHT?

5

IF YOU PROMISE NOT TO CAUSE ANY RUCKUS, YAMAOKA-SAN...





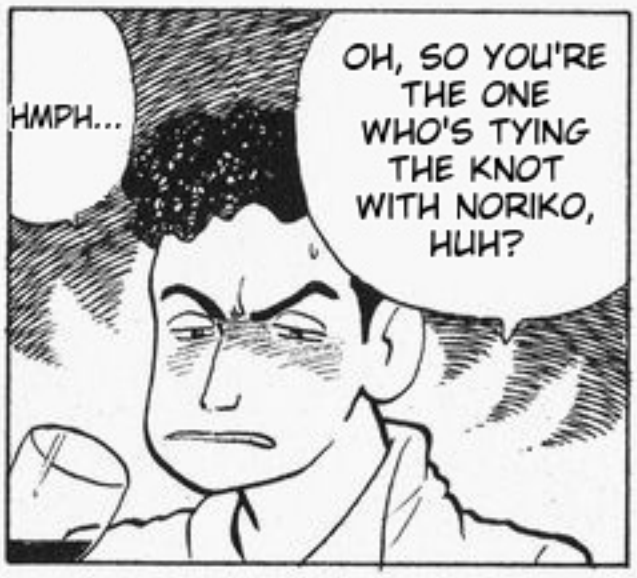
OH, YASUO!

HEY THERE, NORIKO!

THANK YOU, YASUO!

YASUO, YOU'RE DRUNK AGAIN!
CONGRATULATIONS, NORIKO!
WHAT'S WRONG WITH A LITTLE CELEBRATION? IT'S A JOYOUS OCCASION AFTER ALL...

DELICIOUS!


HMPH...
OH, SO YOU'RE THE ONE WHO'S TYING THE KNOT WITH NORIKO, HUH?

WELL, IT'S NOT LIKE I MEANT ANYTHING BY IT...
トプトプ
WHAT? YOU CAN'T HANDLE YOUR LIQUOR?

HUH?

グイ
LET'S CELEBRATE! COME ON, HAVE A DRINK WITH ME!

.....

SHUT UP ALREADY!
YASUO!

AH!
STOP IT, YASUO!

YASUO, WAIT UP!

DAMN IT.

MY SON MADE QUITE THE SPECTACLE OF HIMSELF...

I'M SO SORRY...

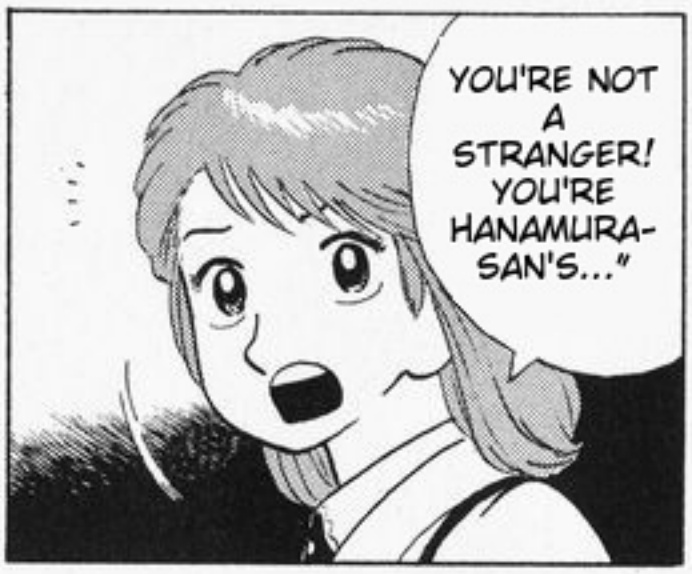
HE WAS ALL OVER MITANI-SAN...

WHAT ON EARTH WAS THAT YASUO GUY ALL ABOUT?!

8

WHO KNOWS...?

DELICIOUS!

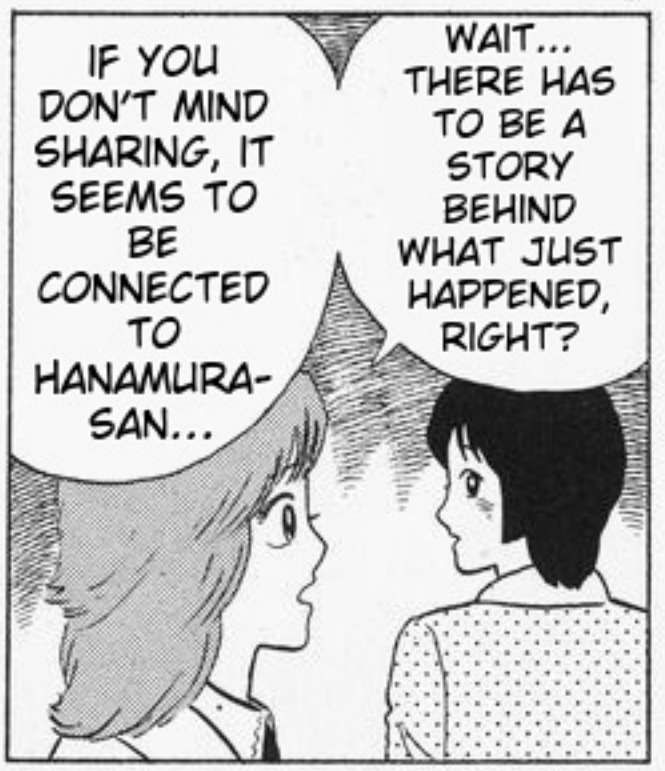

YOU'RE NOT A STRANGER! YOU'RE HANAMURA-SAN'S..."

WHY IS IT THAT WOMEN ARE SO FASCINATED BY OTHER PEOPLE'S BUSINESS?
SOMETHING'S DEFINITELY BREWING HERE...

OH, THAT'S THE GIRL FROM THE RESTAURANT.

I SINCERELY APOLOGIZE FOR MY RUDENESS...
THANK YOU FOR HOSTING US YESTERDAY.

WELL, I'VE GOT THINGS TO TAKE CARE OF, SO...


IF YOU DON'T MIND SHARING, IT SEEMS TO BE CONNECTED TO HANAMURA-SAN...
WAIT... THERE HAS TO BE A STORY BEHIND WHAT JUST HAPPENED, RIGHT?

HE TRULY WISHED TO MARRY HER...

YASUO-SAN HAD DEEP FEELINGS FOR HANAMURA-SAN.

YASUO-SAN AND HANAMURA-SAN HAVE BEEN FAMILY FRIENDS FOR AGES,

WHEN HANAMURA-SAN DECIDED TO MARRY ANOTHER MAN, YASUO-SAN WAS LEFT UTTERLY HEARTBROKEN...

HOWEVER,

IS THAT SO...

BUT YASUO-SAN...

IT'S NOT REALLY ABOUT ME...

BUT YOU SEE,

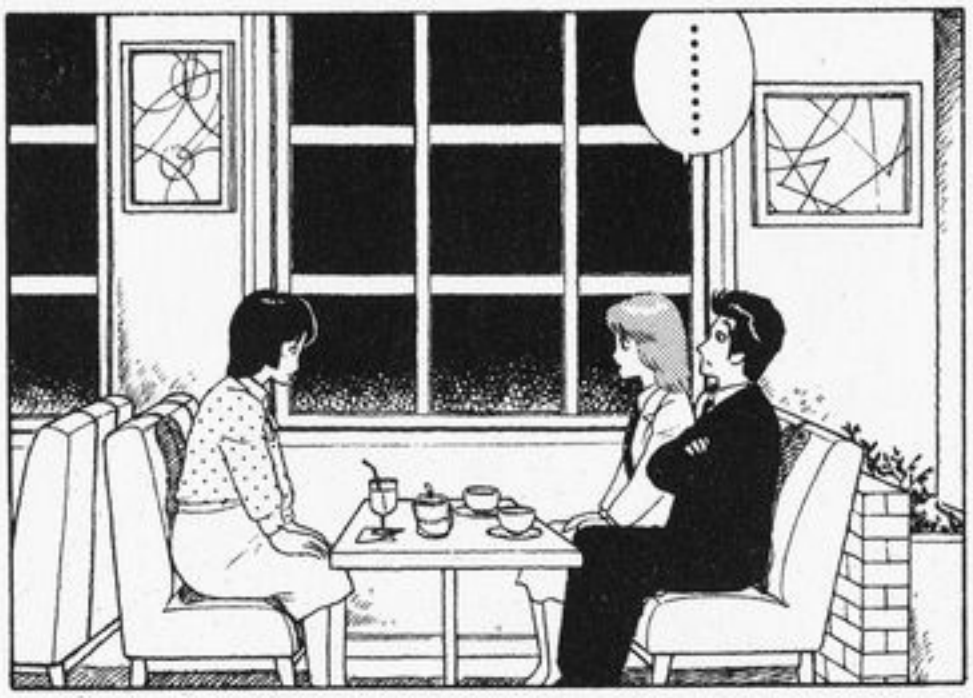
YOU HAVE FEELINGS FOR YASUO-SAN, DON'T YOU...

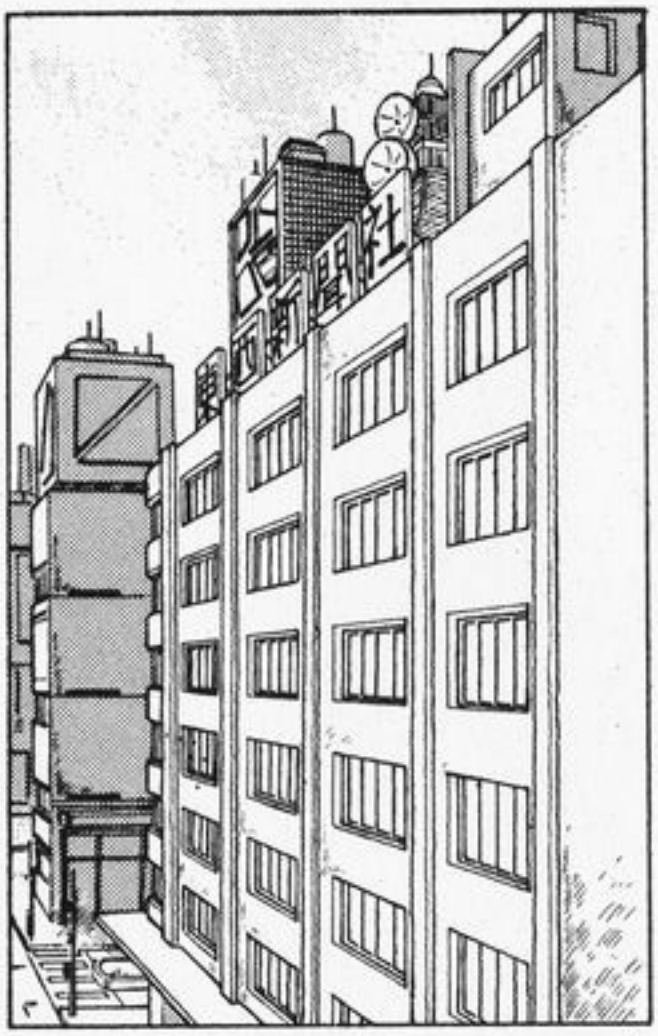
JUNKO-SAN,

I'M JUST A SERVANT, AFTER ALL...

I AM...

DELICIOUS!





11

WHAT!? OH DEAR, WHAT DO WE DO NOW?

YES, THIS IS HANAMURA.

OH, HELLO THERE.

HANAMURA, IT'S A CALL FOR YOU!

WHAT'S GOING ON?

YES, THANK YOU...

12

THIS IS SERIOUS!

BUT WHAT ABOUT YOUR RECEPTION?!

HE'S NOT IN ANY LIFE-THREATENING DANGER, BUT IT LOOKS LIKE HE'LL BE STUCK IN THE HOSPITAL FOR OVER A MONTH...

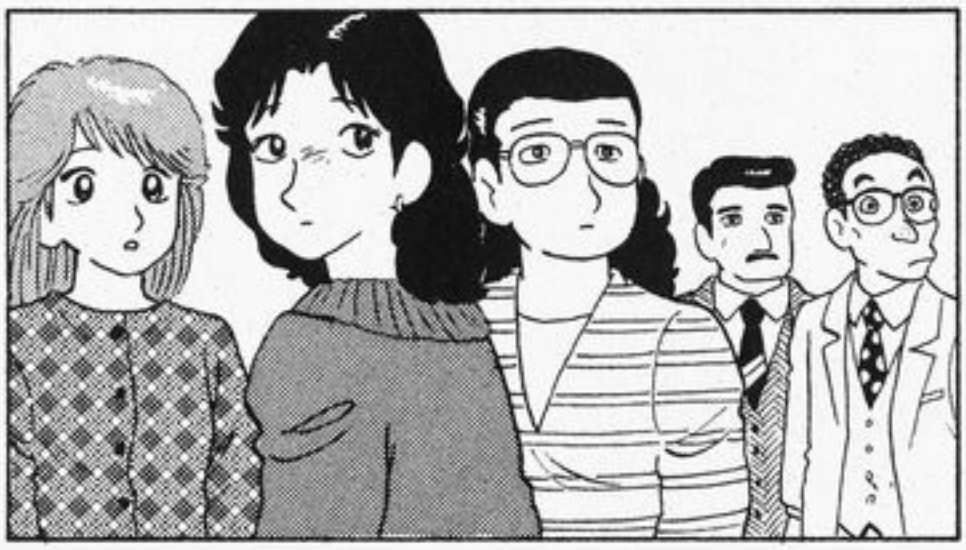
WELL, WELL!

THE OWNER OF 'KIN GIN TEI,' WHERE WE BOOKED THE RECEPTION, WAS IN A CAR ACCIDENT!

DELICIOUS!

BUT DO PEOPLE ACTUALLY DO THAT?

LIKE A BASEBALL PINCH HITTER?
ISN'T THERE A WAY TO BRING IN A SUBSTITUTE CHEF,
THIS IS A REAL PICKLE. I BET YOU CAN'T CHANGE VENUES AT THIS POINT.



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AH, I'VE WORKED HARD TODAY, I TELL YOU!

I'M SERIOUS! I WAS OUT ON AN INTERVIEW!
ギク
WHAT?

OH REALLY... WHEN DID YOU WATCH THEM?
HUH? WELL, UM...

WERE YOU JUST SLACKING OFF WATCHING MOVIES?
HMM? YOU SEEM A BIT TOO FLUSTERED- WHAT'S GOING ON THERE?

NOT AT ALL! I'VE SEEN EVERY MOVIE SHOWING IN GINZA RIGHT NOW...

SO, I NEED YOU TO HELP ME FIND A CHEF WHO CAN STEP IN AS A SUBSTITUTE.

WHEN DID YOU WATCH THEM?!!!!

BUT WASN'T HIS SON THERE TOO?

HMM...

REMEMBER HOW AWFUL IT WAS LAST TIME? HE WAS COMPLETELY WASTED...

HE COULDN'T POSSIBLY FILL IN. I MEAN, DID YOU SEE HIM? HIS LIFE'S CLEARLY A MESS...

14

I THINK I'M GONNA GO CHECK THIS GUY OUT...

I'M NOT A FAN OF THOSE WEAK-WILLED GUYS EITHER, YOU KNOW!

WHERE ARE YOU HEADED?

DELICIOUS!

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金銀亭 RESTAURANT 金銀亭

本日休業

WHAT?! YOU WANT TO SEE MY SKILLS?!

DON'T YOU DARE MOCK ME!!

GET OUT OF HERE!!

IT'S ONLY NATURAL TO WANT TO GIVE YOUR GUESTS THE BEST HOSPITALITY POSSIBLE.

THIS IS A ONCE-IN-A-LIFETIME IMPORTANT WEDDING RECEPTION,

IF YOUR SKILLS ARE LACKING, MAYBE YOU SHOULD ASK YOUR OLD MAN FOR A REPLACEMENT CHEF...

TELL NORIKO THAT IF THAT'S THE CASE, I'M FLAT-OUT REFUSING TO HOST THE RECEPTION!

MY SKILLS IN THIS MATTER ARE NEITHER HERE NOR THERE!

YASUO!

WHAT NOW?!

I GET IT, BUT YOU REALLY ARE A PITIFUL MAN.

CHANGING THE VENUE NOW IS SIMPLY OUT OF THE QUESTION!

HONESTLY, HEARING THAT RIGHT NOW PUTS ME IN A BIND!

WHY SHOULD I CARE ABOUT THAT?!

UGH...

16

WITH SUCH A TWISTED HEART, YOU WOULDN'T EVEN REALIZE SOMEONE CARES FOR YOU.

IF YOU TRULY LOVE SOMEONE, A REAL MAN STICKS TO HIS CONVICTIONS UNTIL THE VERY END.

THROWING A TANTRUM JUST BECAUSE YOUR FEELINGS WEREN'T RECIPROCATED? THAT'S NOT WHAT BEING A MAN IS ABOUT!

DELICIOUS!

!
HUH?
HOLD ON A SECOND!
SORRY, HANAMURA-SAN, BUT WE NEED TO SCOUT OUT A NEW VENUE AND CHEF. WE CAN SEND A TELEGRAM TO THE GUESTS ABOUT THE CHANGE; IT'LL ALL WORK OUT!
LET'S HIT THE ROAD!
CAN WE DO THIS TOMORROW?
LOOK, I'M DRUNK...
ABSOLUTELY.
17
GOT IT, TOMORROW IT IS.

RESTAURANT
金銀亭
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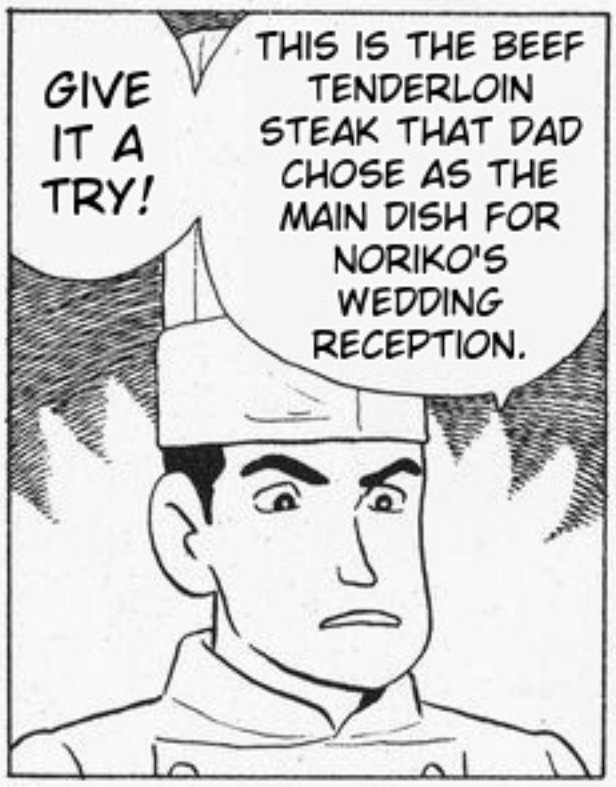
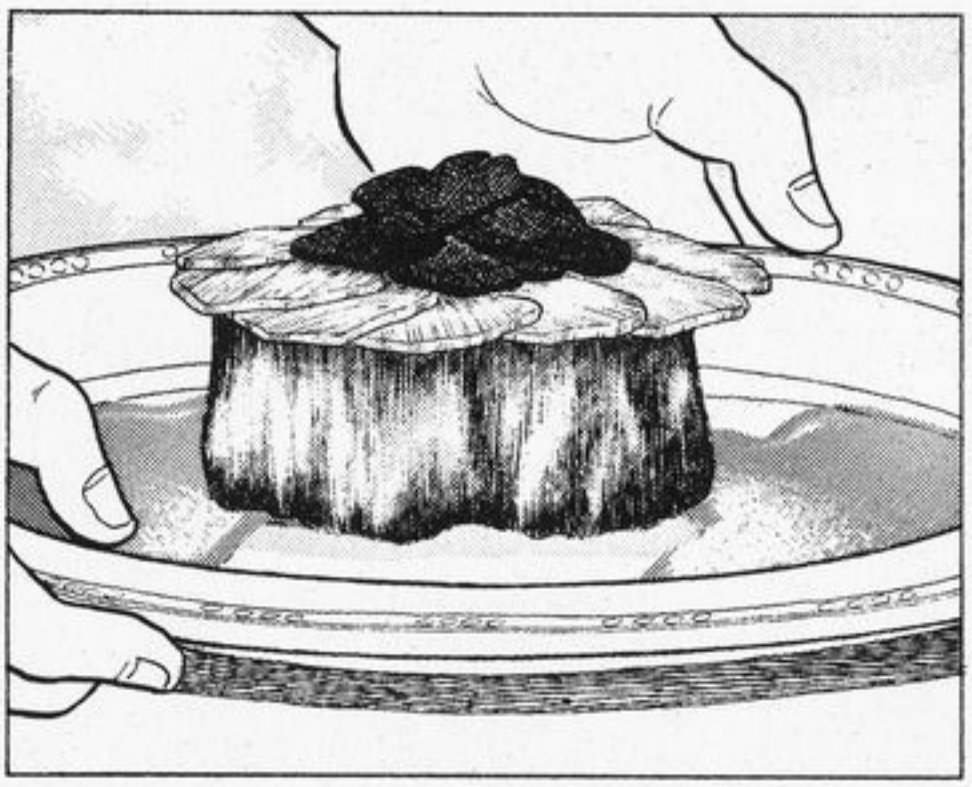
本日休業


GIVE IT A TRY!
THIS IS THE BEEF TENDERLOIN STEAK THAT DAD CHOSE AS THE MAIN DISH FOR NORIKO'S WEDDING RECEPTION.



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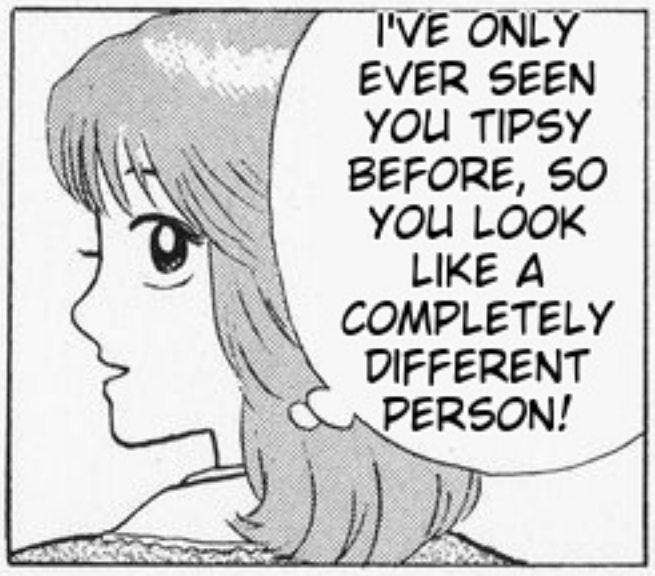

I'VE ONLY EVER SEEN YOU TIPSY BEFORE, SO YOU LOOK LIKE A COMPLETELY DIFFERENT PERSON!

DELICIOUS!

WHAT DO YOU THINK?

THE MEAT IS IMPECCABLE, PERFECTLY TENDER AND COOKED TO PERFECTION...

.....

I GET THAT PART WELL ENOUGH.

BUT I USED ONLY THE FINEST WINE AND BUTTER!

BUT THE SAUCE, YOU SEE...

THE SOUL OF FRENCH CUISINE LIES IN ITS SAUCE, AND THE ESSENCE OF THAT SAUCE COMES FROM THE FOND.

FOND IS LIKE DASHI IN JAPANESE CUISINE.

BUT WHAT ABOUT THE FOND?! WHAT'S THE DEAL WITH THAT?!

WHAT EXACTLY IS FOND?

FOND?

WELL, ACCORDING TO THE INGREDIENT...

FOR FISH, IT'S FISH STOCK; FOR DUCK DISHES, IT'S DUCK STOCK; AND FOR VENISON, WE USE VENISON STOCK, YOU SEE!

WE EXTRACT DIFFERENT BROTHS BASED ON THE INGREDIENT.

THE YOUNG CALF IS CALLED 'VEAU' IN FRENCH.

THAT'S TRUE, ALTHOUGH TYPICALLY WHEN WE SAY BEEF, WE MEAN VEAL.

AND THE BROTH MADE FROM THE CALF IS KNOWN AS 'FOND DE VEAU.'

SO, IN THE CASE OF THE SAUCE ON THIS TENDERLOIN STEAK, YOU'RE SAYING IT USES A BROTH MADE FROM BEEF.

I INTENDED TO USE A PROPER, HIGH-QUALITY BROTH.

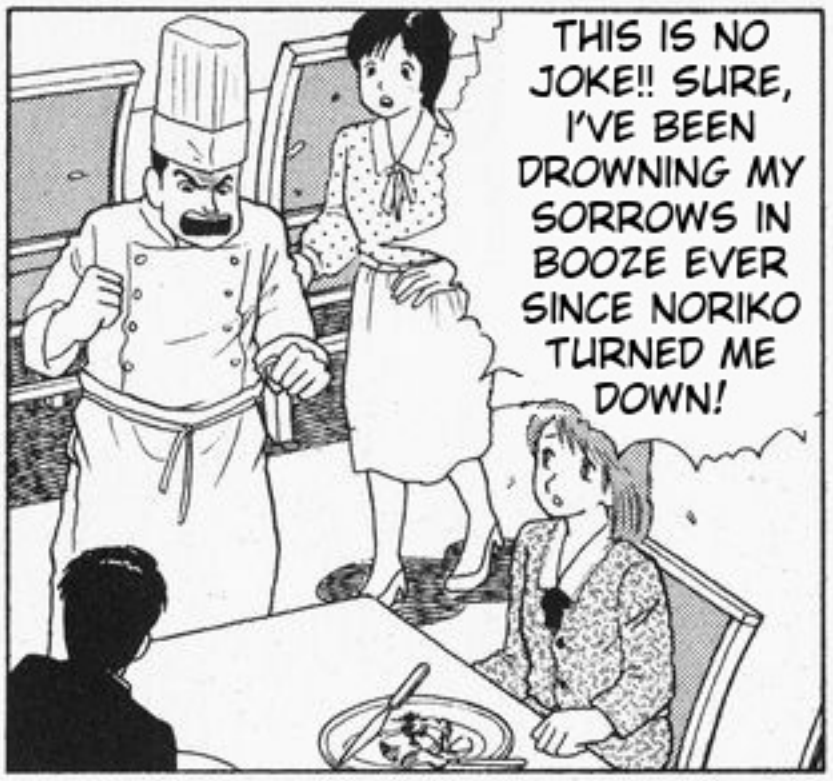
20

WELL, I WONDER ABOUT THAT.

BUT THE REAL QUESTION IS THE BROTH USED IN THIS STEAK SAUCE.

FOND DE VEAU IS VERSATILE AND CAN BE USED IN DISHES BEYOND JUST BEEF,

DELICIOUS!



21

WHAT COULD POSSIBLY BE WRONG WITH IT?

THE FLAVORS WERE INTRICATE AND HAD SUCH DEPTH!

YET, IT'S TRUE THAT YASUO-SAN'S FATHER'S SAUCE IS SUPERIOR,

YASUO-SAN BRAVELY SEVERED HIS FEELINGS FOR HANAMURA-SAN, DIDN'T HE?

BUT ONE THING IS CRYSTAL CLEAR.

YASUO-SAN'S HEART WOULD BE WOUNDED EVEN DEEPER.

BUT, IF YAMAOKA-SAN WERE TO DISMISS YASUO-SAN'S COOKING OUTRIGHT AND DEMAND A CHANGE OF VENUE AND CHEF FOR THE RECEPTION...

YES...

HOPEFULLY YAMAOKA-SAN CAN FIGURE IT OUT BEFORE IT LEADS TO AN UNHAPPY ENDING FOR US ALL...

第6話

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〈後編〉

I'VE TRAINED AT TOP-NOTCH RESTAURANTS, SO YOU BETTER BELIEVE I DON'T MESS AROUND WITH MY STOCK!

I'LL SHOW YOU HOW I CRAFT MY FOND DE VEAU.

金銀亭 RESTAURANT 金銀亭

LET'S SEE WHAT YOU'VE GOT THEN.

2

I'VE SPECIFICALLY GATHERED THE JOINTS FOR THIS.

THIS IS VEAL BONES.

IT'S A CULINARY MASTERPIECE!!

TO UNLEASH THE RICH GELATINOUS FLAVOR, WE USE VEAL BONES FOR THE FOND DE VEAU.

SURE, THE MEAT FROM FULLY GROWN CATTLE IS SUPERIOR IN TASTE, BUT...

WHY USE VEAL FOR THE BROTH?

THIS JOINT SECTION IS PARTICULARLY SPLENDID!

FROM THAT PERSPECTIVE, VEAL BONES ARE PACKED WITH HIGH-QUALITY GELATIN GALORE!

THE UMAMI FROM GELATIN HAS NO STRONG AFTERTASTE, MAKING IT PERFECT FOR A STOCK THAT ENHANCES THE FLAVORS OF THE INGREDIENTS.

EXACTLY.

ONIONS, CARROTS, SHALLOTS, GARLIC, GINGER, AND YOUR FAVORITE HERBS...

ONCE THEY'RE BEAUTIFULLY BROWNED, WE TOSS IN THE AROMATIC VEGETABLES.

FIRST, POP THE BONES INTO THE OVEN TO GIVE THEM A DELIGHTFUL ROAST.

3

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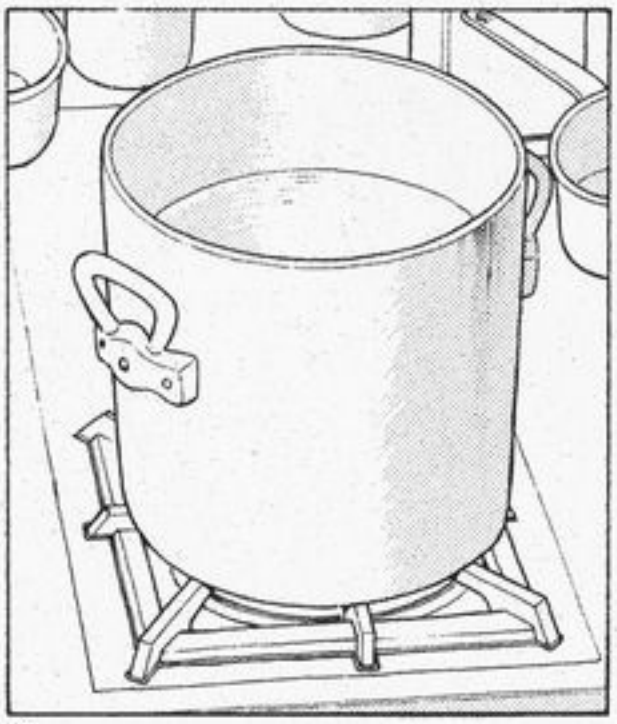
I PACK THE CHOPPED VEGGIES SNUGLY BETWEEN THE BONES...



I KEEP A WATCHFUL EYE, FLIPPING THE VEGETABLES OCCASIONALLY TO PREVENT ANY UNWANTED CHARRING.

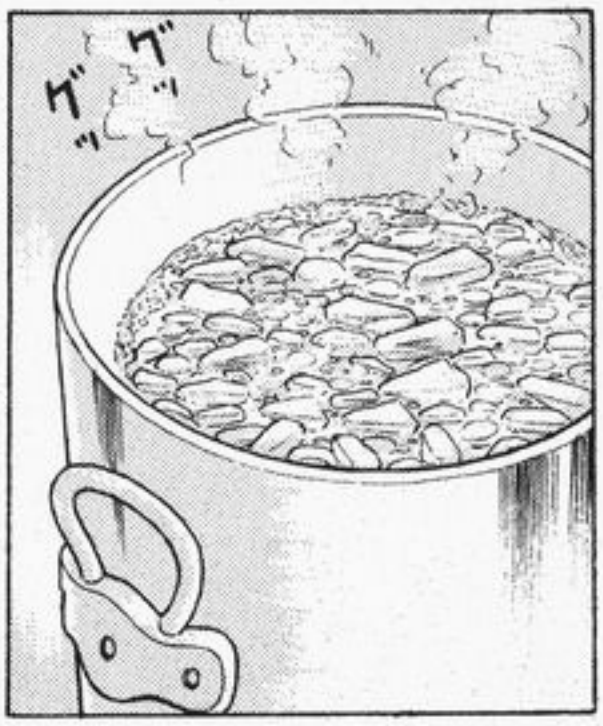
TO UNLEASH THE AROMATIC ESSENCE OF THE VEGETABLES, WE POP THEM BACK INTO THE OVEN,

4

IF WE ROAST THE BONES AND VEGETABLES TOGETHER FROM THE START, THE VEGGIES END UP BURNT, LOSING BOTH THEIR FRAGRANCE AND FLAVOR.

WHEN THE VEGGIES START TO DEVELOP A DELICATE CHAR, WE TRANSFER THE BONES AND VEGGIES INTO A DEEP POT FILLED WITH WATER.

DELICIOUSNESS UNLEASHED!



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I'VE JUST PROVEN THAT MY METHOD FOR MAKING FOND DE VEAU WAS SPOT ON!

SEE? THERE IT IS!

I DON'T THINK THERE'S ANYTHING WRONG; THE CURRENT METHOD RESPECTS THE FUNDAMENTALS.

BOTH KATSUOBUSHI AND KOMBU ARE PREPARED WITH METICULOUS ATTENTION BEFORE THEY EVEN HIT THE POT, ENSURING THEY BRING OUT THEIR BEST FLAVORS.

TYPICALLY, JAPANESE DASHI IS MADE PRIMARILY FROM KATSUOBUSHI AND KOMBU.

THEREFORE, IF I STICK TO THE FUNDAMENTALS AND MAKE THE STOCK RIGHT, IT WILL TASTE GOOD.

BUT THAT'S JUST THE BARE MINIMUM. THE CRUCIAL DELICIOUSNESS? IT'S SIMPLY NOT ENOUGH!

IT'S NOT INCORRECT, AND IT ADHERES TO THE BASICS.

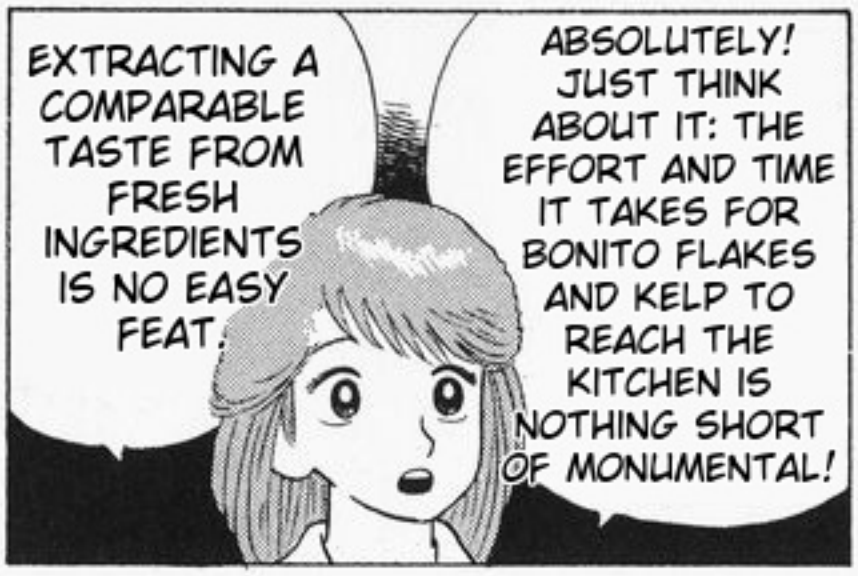
WHAT?!

6

THIS MEANS I NEED TO TREAT THIS KITCHEN WITH THE SAME CARE—IF NOT MORE—THAN I WOULD WHEN CRAFTING KATSUOBUSHI OR DRYING KOMBU.

BUT THOSE VEAL BONES? THEY'RE RAW, LACKING THE CAREFUL PROCESSING THAT BRINGS OUT THE DELIGHTFUL ESSENCE LIKE KATSUOBUSHI AND KOMBU.

DELICIOUSNESS UNLEASHED!



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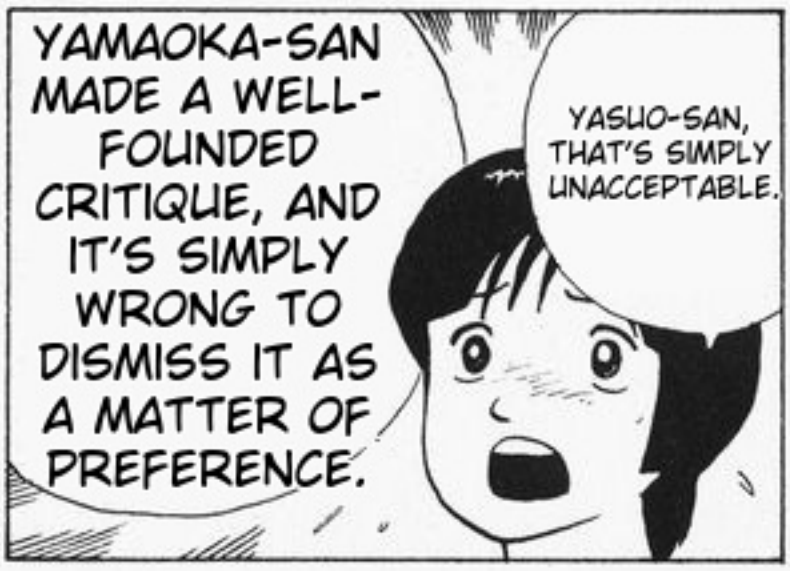
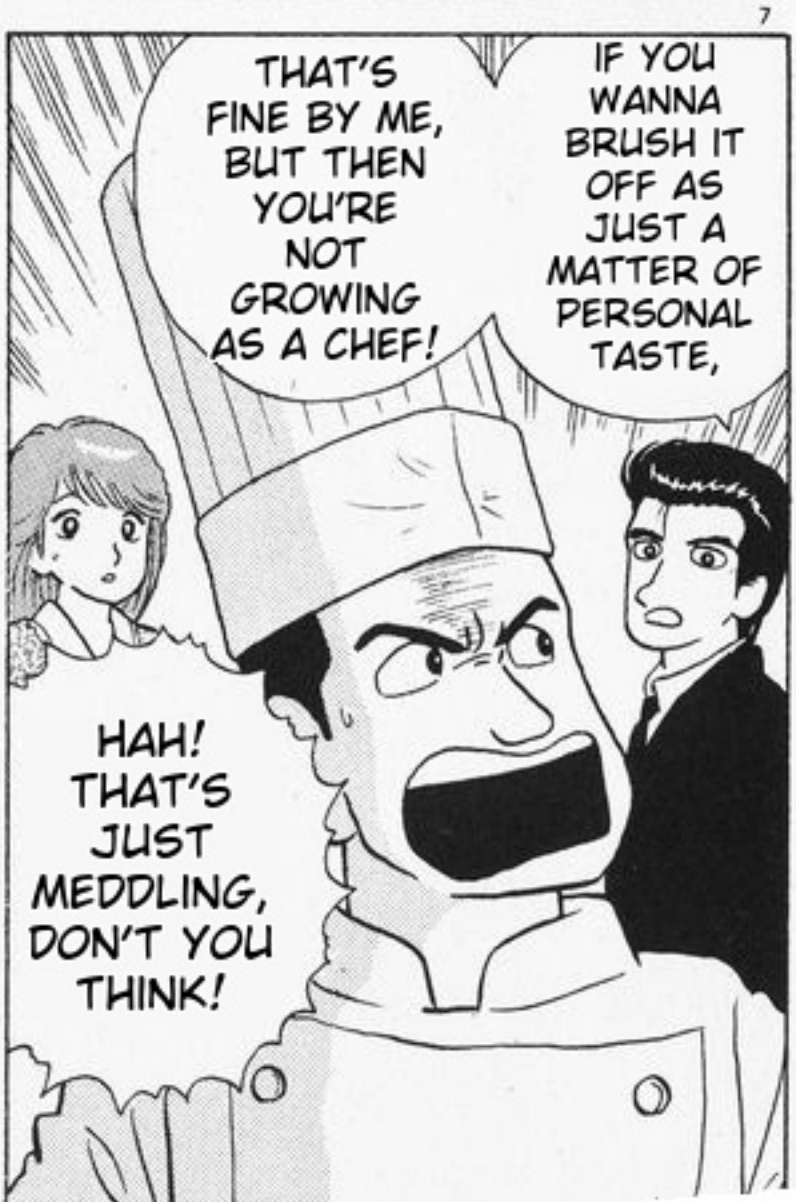




HANAMURA MUST BE CONVINCED THAT YOUR DAD'S SKILLS ARE SUPERIOR. UNLESS YOU CAN WHIP UP SOMETHING BETTER THAN YOUR OLD MAN, YOU CAN'T EXPECT ANYONE TO WANT TO EAT YOUR FOOD...

HANAMURA JUST HAD A TASTE OF HIS DAD'S COOKING NOT LONG AGO.

HUH?

AND THERE'S ONE MORE ISSUE WE NEED TO TACKLE.

I NEED TO MAKE SURE THAT NORI THINKS MY FOOD IS FAR BETTER THAN MY DAD'S; OTHERWISE, IT'S ALL FOR NOTHING.

UGH... YOU'RE ABSOLUTELY RIGHT ABOUT THAT.

FIRST THINGS FIRST, LET'S RETHINK THE VEAL BONES.

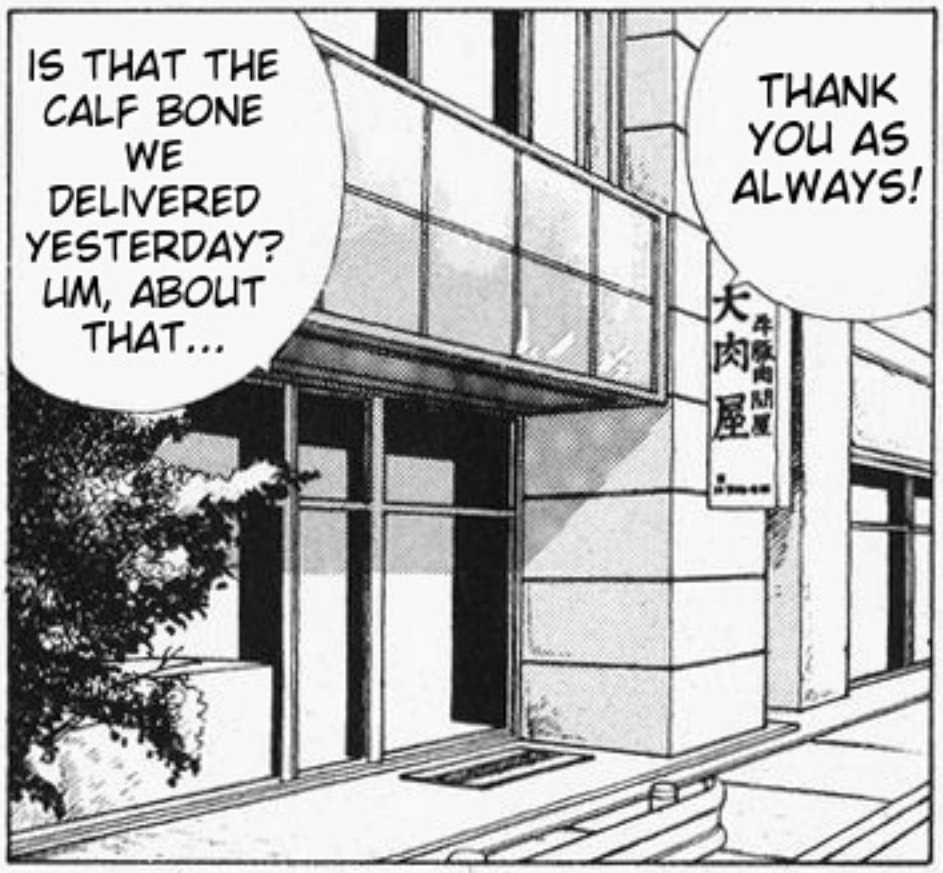
8

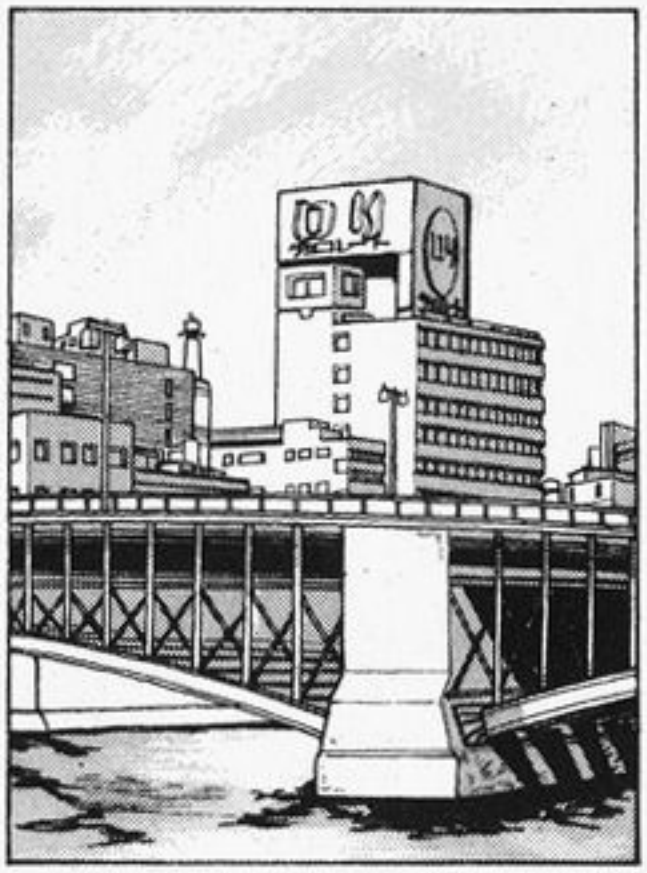
STARTING WITH THE VEAL BONES...?!

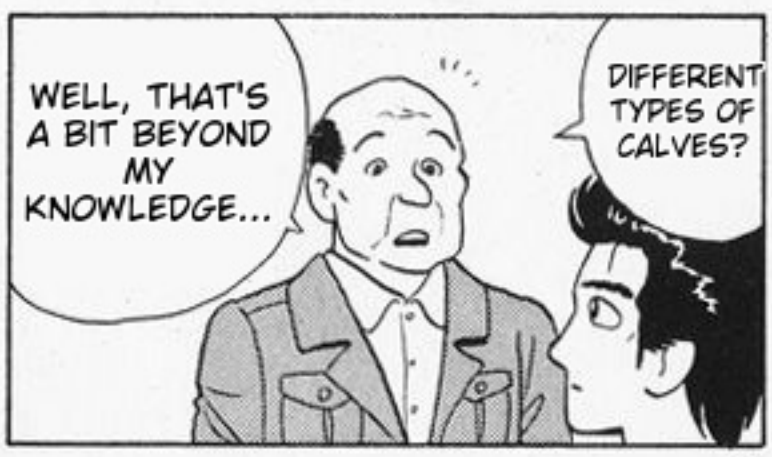
BUT HOW ON EARTH DO WE GO ABOUT IT...?

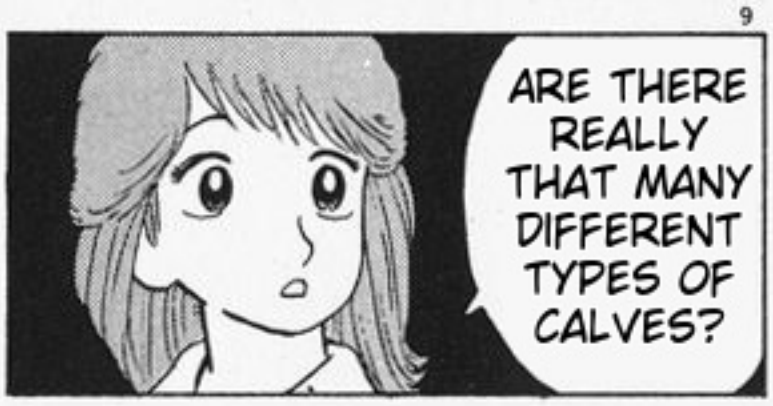
YAMAOKA, IF IMPROVING THE FOND DE VEAU MEANS MY DISHES WILL TASTE BETTER, THEN I'M READY TO GIVE IT ANOTHER SHOT!

DELICIOUSNESS UNLEASHED!









THEN THERE ARE THOSE CALVES THAT WERE RAISED AS MILK COWS BUT FOR SOME REASON END UP ON THE DINNER PLATE.

THEN THERE'S THE CLOSE CONTENDER: CALVES RAISED ON BOTH MILK AND FORMULATED FEED.

SOMETIMES, EVEN WHILE STILL A CALF, THEY CAN BE SENT OFF FOR CONSUMPTION.

四種類……

RECENTLY, IT'S BECOME QUITE THE TREND TO IMPORT ROBUST CALVES, RAISED ON THE LUSH, SPRAWLING PASTURES OF AUSTRALIA, ALL THE WAY TO JAPAN, ALIVE AND KICKING.

TO PUT IT SIMPLY, THERE ARE ROUGHLY THREE MAIN TYPES.

HOWEVER, VON DVOR ONLY THOUGHT ABOUT USING THE CALVES FOR THEIR BONES, NEVER STOPPING TO PONDER THE TRUE ESSENCE OF THESE CREATURES...

ISN'T THAT SOMETHING...

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EACH TYPE YIELDS A BROTH WITH SUBTLY DIFFERENT FLAVORS FROM THEIR BONES.

INCLUDE THE ONES THAT COME AS JUST BONES, AND WE'RE LOOKING AT FIVE DISTINCT VARIETIES!

AND LET'S NOT FORGET, EACH CALF HAS ITS OWN UNIQUE FLAVOR, MAKING IT QUITE THE TASK TO CONSISTENTLY WHIP UP A UNIFORM BROTH!

DELICIOUS!

IF THAT BASE ISN'T SOLID, YOU'LL END UP OVER-MANIPULATING YOUR SAUCES, RESULTING IN A MUDDLED, LACKLUSTER TASTE.

BROTH IS THE FOUNDATION OF FLAVOR.

YOUR FATHER WAS ALWAYS THINKING AHEAD, CRAFTING THAT BROTH WITH CARE. NATURALLY, IT'S GOING TO BE BETTER THAN THE ONE YASUHIRO MADE!

YASUO, WE STILL HAVE A FEW DAYS BEFORE HANAMURA'S WEDDING.

YOU JUST NEED TO WHIP UP A DELICIOUS BROTH BY THEN!

YOU CAN DEFINITELY DO IT, ESPECIALLY WITH YAMAOKA.

DAMN... YOU'RE RIGHT, YAMAOKA.

WHAT ON EARTH HAVE I BEEN DOING ALL THIS TIME...?

AM I JUST A HANDYMAN HERE?!

11

WHEN IT COMES TO FOOD, HE'S INCREDIBLY RELIABLE.

BUT YAMAOKA, AS THE ONE WHO BROUGHT THIS UP, WILL SURELY STEP UP AND PITCH IN!

UH... WELL, NOW THAT YOU MENTION IT, THAT DOES MAKE SENSE...

SEE? IT'S NOT SATISFYING AT ALL; IT LACKS DEPTH AND COMPLEXITY!

RESTAURANT 金銀亭

HUH? BUT SINCE THE BONES ARE THE SAME, DOESN'T THAT MAKE IT ALL THE SAME...?

ALRIGHT THEN, LET'S BREW ANOTHER BATCH OF BROTH!

THE BONES AREN'T GOOD ENOUGH.

OF COURSE, IF YOU MAKE A BROTH WITH THE FIRST STOCK AGAIN, THE FLAVOR WILL BE MUCH RICHER!

I SEE... YOU CAN MAKE A BROTH FROM THE SECOND STOCK FOR A RICHER FLAVOR, BUT...

WHAT ARE YOU TALKING ABOUT? WE'RE TALKING ABOUT DILUTING THIS BROTH WITH WATER AND THEN SIMMERING FRESH BONES!

12

JUST LIKE WITH JAPANESE CUISINE, DON'T TELL ME THERE'S A FIRST STOCK AND A SECOND STOCK FOR BROTH TOO?!

DELICIOUSNESS UNLEASHED!

USING THE FIRST STOCK DILUTED WITH WATER INSTEAD OF THE SECOND STOCK? NOW THAT'S AN EXTRAVAGANT MOVE!

IT'S QUITE COMMON TO USE THE SECOND STOCK AS A BASE AND DRAW FROM THE FIRST!

THE STOCK WE JUST MADE IS THE FIRST STOCK, AND THE BONES AND VEGGIES LEFT IN THE POT, WITH SOME WATER ADDED, BECOME THE SECOND STOCK.

THAT MUST HAVE BEEN THE SECRET BEHIND FATHER'S AMAZING SAUCE...

I SUSPECT YASU'S DAD MUST HAVE ADDED SOME OF THE MEAT AND CHICKEN STOCK TOO.

EVEN WITH ALL OF THIS, IT'S STILL NOT ENOUGH, SO LET'S TOSS IN A BIT OF GELATIN-RICH MEAT, LIKE VEAL SHANK.

IT'S QUITE THE CHALLENGE TO FIND JUST THE RIGHT MOMENT, ISN'T IT?

BUT BE CAREFUL— OVERDOING IT WITH OTHER INGREDIENTS CAN MUDDLE THE FLAVOR AND MAKE IT OVERLY RICH.

13

WHO WOULD HAVE THOUGHT THAT CREATING A DELECTABLE STOCK, AND IN TURN A DELICIOUS SAUCE, REQUIRES SUCH EFFORT...

PHEW, WHAT A TASK THIS IS!

HANAMURA-SAN, YOU LOOK ABSOLUTELY STUNNING!
IT'S SIMPLY MAGNIFICENT...!

14

DELICIOUSNESS UNLEASHED!

FINALLY, IT'S DONE!!

ALRIGHT, THAT'S FANTASTIC!!

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HEY, YAMAOKA... WHAT ON EARTH ARE YOU THINKING, DOZING OFF AT SUCH A FESTIVE OCCASION!

EVERYONE DOESN'T KNOW THAT YAMAOKA STAYED UP ALL NIGHT WITH YASUO JUST FOR TODAY'S FEAST...

15

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EVERYTHING HAS BEEN SO MOUTHWATERING SO FAR!

WEDDING BANQUET DISHES OFTEN END UP BEING SOMETHING YOU CAN'T EVEN TOUCH, RIGHT?

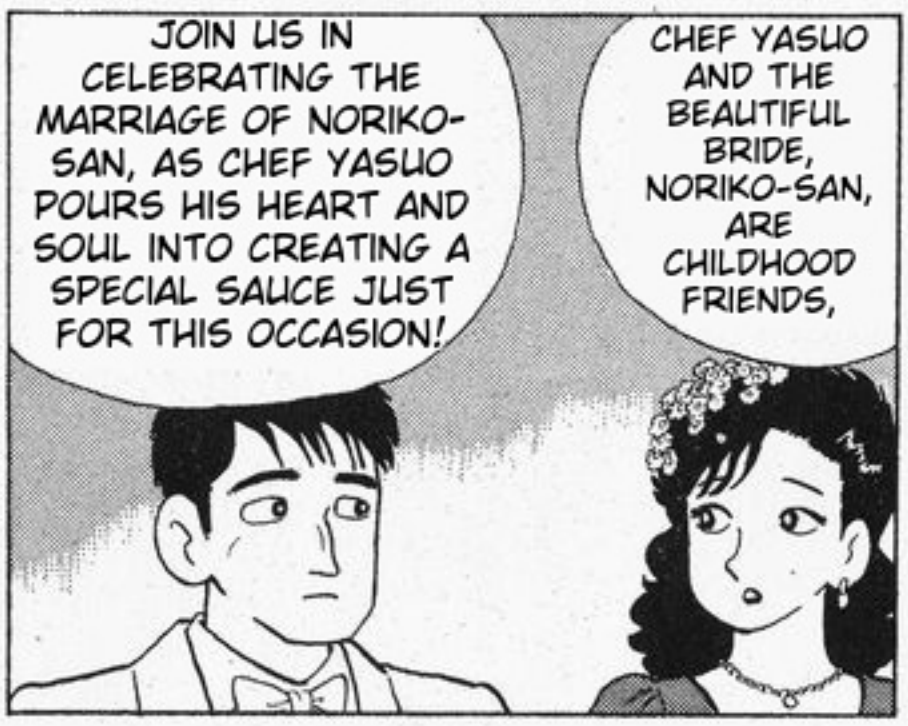
WOW... THE FOOD AT THIS RESTAURANT IS ABSOLUTELY DELICIOUS!

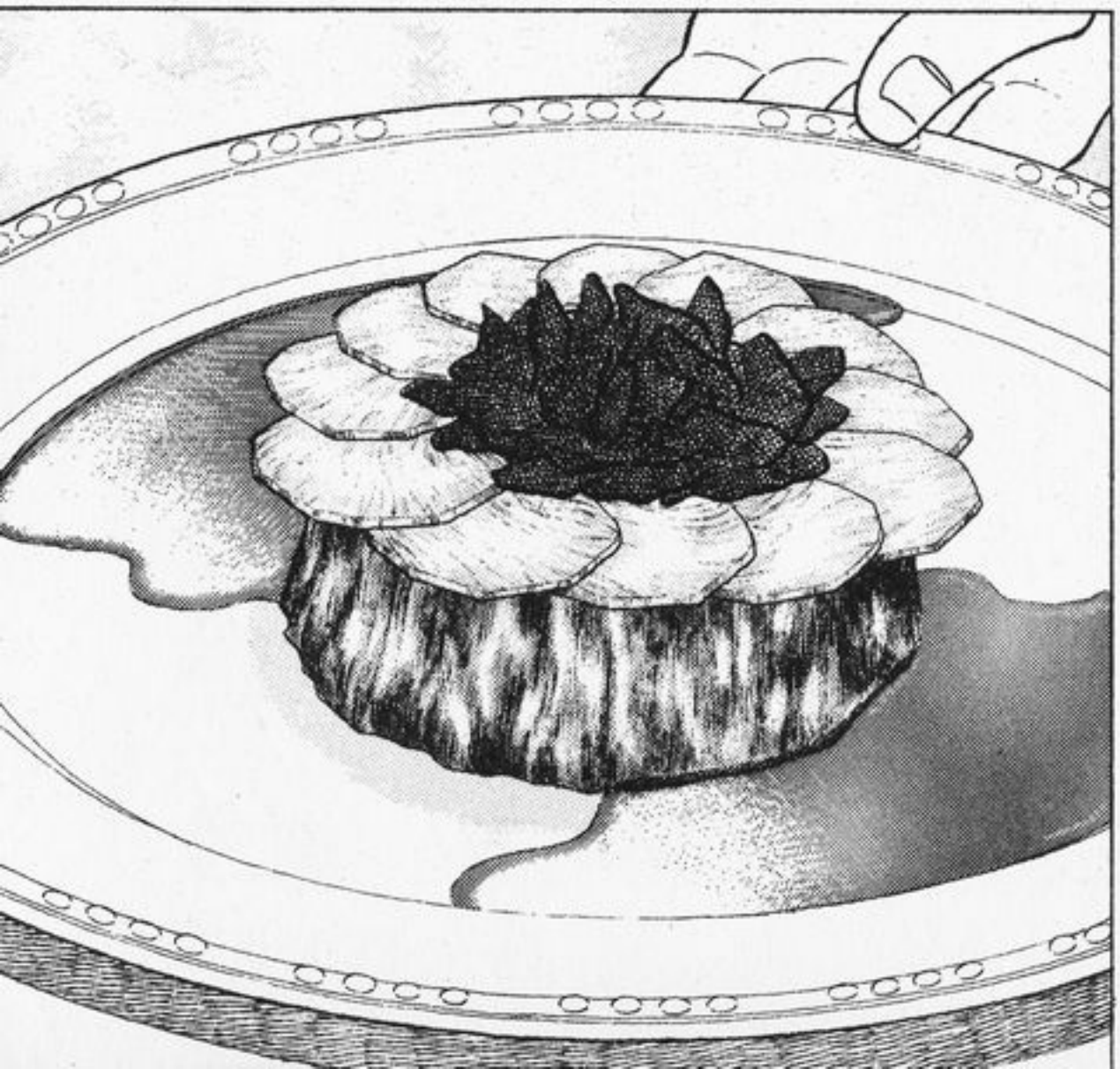
16

INDEED, EXCELLENT!

FINALLY, IT'S TIME FOR THE MAIN COURSE TO MAKE ITS GRAND ENTRANCE!

DELICIOUSNESS UNLEASHED!





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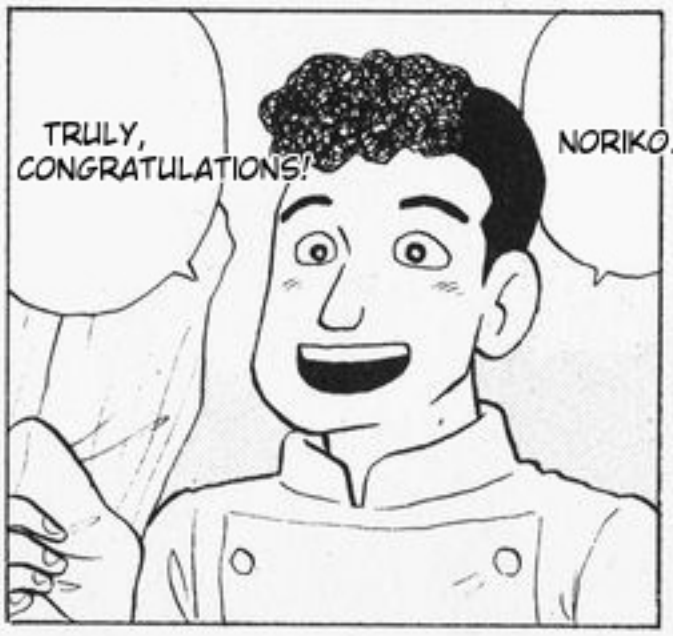
THIS SAUCE IS ABSOLUTELY MAGNIFICENT!!
THIS IS DELICIOUS!!

THIS FLAVOR SURPASSES EVEN YOUR FATHER'S!
WHEN I HEARD CHEF NAKAZATO WAS HOSPITALIZED, I THOUGHT WE'D NEVER BE ABLE TO HOLD THE RECEPTION HERE!

NEITHER TOO HEAVY NOR TOO LIGHT, A KALEIDOSCOPE OF FLOWERS BLOOMING ON THE TONGUE...

18


TRULY, CONGRATULATIONS!
NORIKO...

DELICIOUSNESS UNLEASHED!

THANKS TO YAMAOKA-SAN, I'VE GRASPED THE FUNDAMENTALS OF COOKING...

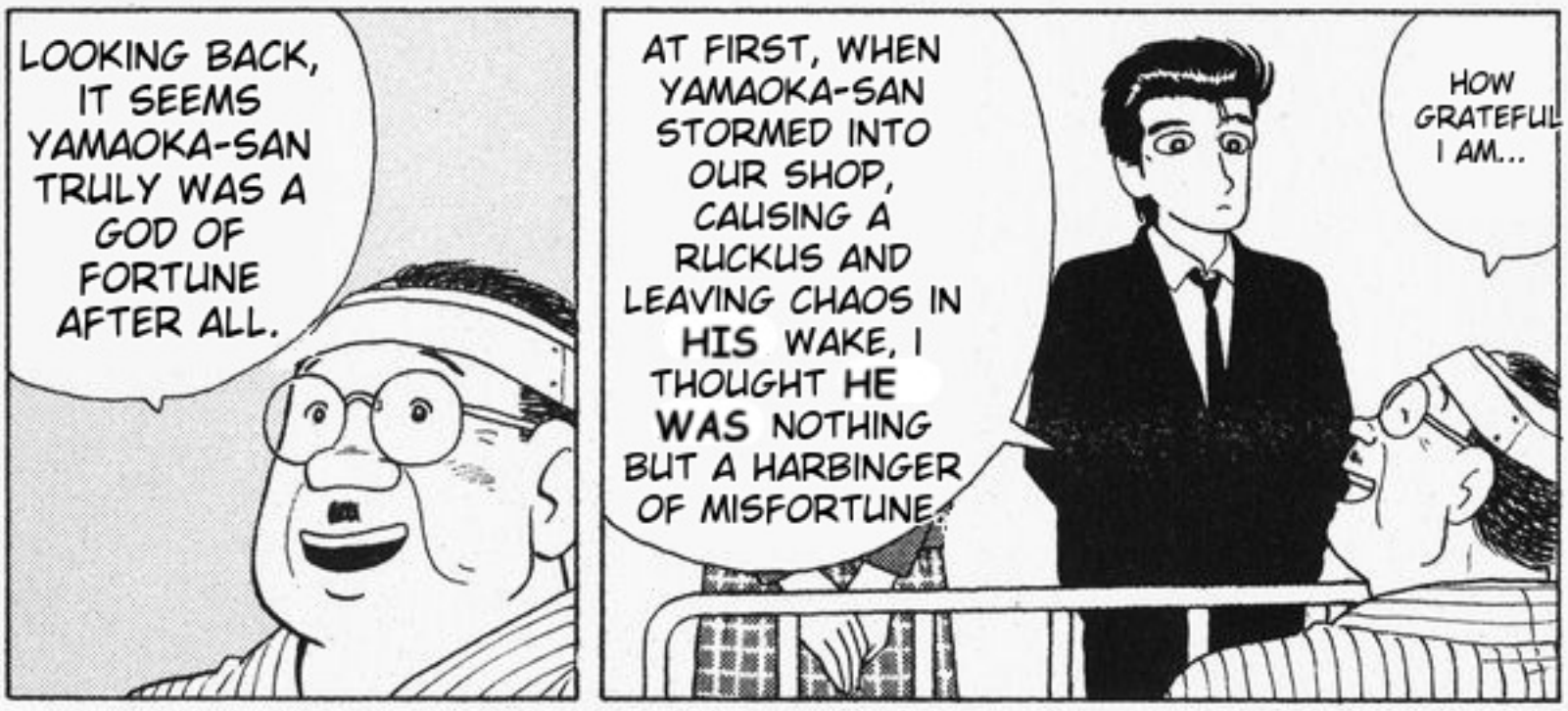
坂下総合病院

I REALIZED THERE'S SOMEONE WHO TRULY CARES FOR ME FROM THE DEPTHS OF HER HEART!

ALSO, RIGHT BESIDE ME,

20

DELICIOUSNESS UNLEASHED!



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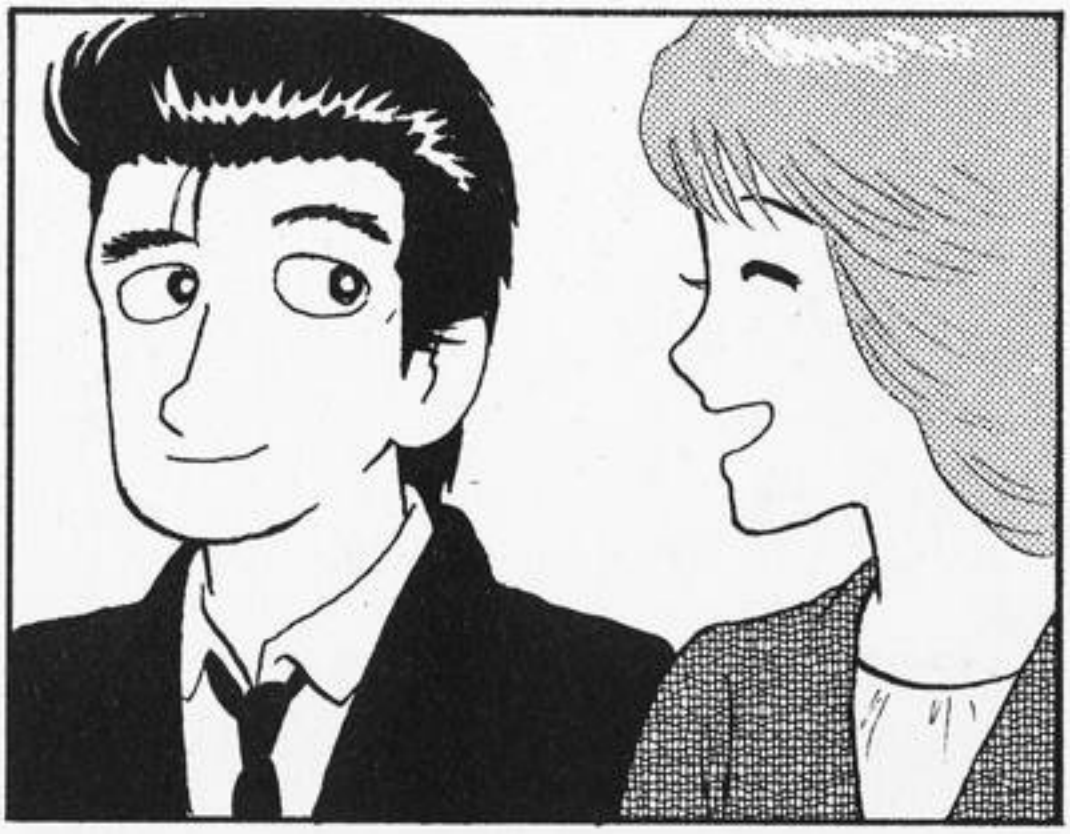

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